

Vintage Wine & Coffee Bar

Presents

A Five Course Wine Dinner

First Course

Stuffed Mushroom Caps
Tender Baked Mushroom Caps filled with
Venison, Sage Pork and a Variety of Seasonal Goodies

Roshambo Syrah—California Russian River

Second Course

Spiced Autumn Butternut Squash Soup
Topped with Heavy Cream and Cream Sherry

Greg Norman Estates Chardonnay—Australia, Yarra Valley

Third Course

Mixed Winter Baby Greens with Tomatoes, Sun dried Cranberries
and Spiced Walnuts & Raspberry Vinaigrette

Choncha y Toro Sauvignon Blanc—Chile, Valle Central

Fourth Course

Roasted Osso Bucco bone in Pork Shank
With

Caramelized Onion & Portobello Mushroom Cream Sauce
Served with Classic Red Skinned Mashed Potatoes and
Oven Broiled Green Beans seasoned with minced garlic and summer savory

Cartledge & Brown Pinot Noir—California, Central Coast

Fifth Course

Grand Chocolate Torte
Four layers of decadent chocolate cake with rich silky chocolate cream filling
Served with Fresh Whipped Cream and Raspberries
Garnished with Dark Chocolate

Banfi Rosa Regale Brachetto D'Acqui

\$49.50 Per Person
Reservations Necessary