



Vintage Wine & Coffee Bar

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VINTAGE WINE DINNER WITH CHEF EM^IL
15 November 2003

First Course: Stuffed Mushroom Caps - Tender Baked Mushroom Caps filled with venison, Sage Pork, and a variety of Seasonal Goodies

Wine: Cartledge & Brown Pinot Noir – California Napa

Background: With Mushrooms, the common thought is to match the earthy flavor with that of Pinot Noir – the grape in French Red Burgundy. The earthy taste in wine is generally considered to be an Old World (European) style of wine making – remember the French word terrior? This wine is a great value.

Description: This wine displays bright aromas of cherry and strawberry, as well as a fine overlay of oak spice. Medium-bodied, with a smooth round texture, it offers plenty of fresh plum and cherry cider fruit flavors.

Second Course: Spiced Autumn Butternut Squash Soup topped with Heavy Cream and Cream Sherry

Wine: Greg Norman Estates Chardonnay – Australia Yarra Valley

Background: The richness of the of the creams in the soup are matched with the heaviness in the Chardonnay grape. Berringer Blass Wineries are in partnership with the golfer Greg Norman to produce a variety of wines.

Description: The bouquet displays Chardonnay fruit characters of peach & melon, with a hint of citrus fruit flavors of grapefruit & lemon. Excellent structure combining rounded creaminess complemented by the subtle influence of both French & American Oak

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

Wine: Concha y Toro Sauvignon Blanc – Chile, Central Valley

Background: Andrea Immer loves Tomatoes and just about any kind of wine although Sauvignon Blanc is her favorite. Concha y Toro was founded in 1883 by Don Melcher with rootstocks from the Bordeaux region of France.

Description: The color of this wine is light yellow and bright. It has fruity, herb notes with a touch of vanilla. Very fresh, dry, refreshing and light.

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 & savory

Wine: Roshambo Syrah – California Russian River

Background: Although Pork and Turkey are typically associated with Pinot, the roasted smokiness and caramelized flavors scream for a heavier wine. Roshambo is slang for the children's game – rock, paper, scissors – thus the label.

Description: Exhibits ripe, grapey flavors in a medium bodied motif; this well-balanced effort matches well with mildly seasoned pork.

Fifth Course: Grand Chocolate Torte – Four layers of decadent chocolate cake with rich silky chocolate cream filling – served with Fresh Whipped Cream & Raspberries

Wine: Banfi Rosa Regale Brachetto D'Acqui

Background: Brachetto is a light red-wine grape variety from the Piedmont region of Italy. Berry flavors marry very well with chocolate, particularly the darker or bittersweet varieties. The bottle is shaped after a traditional fine crystal wine decanter.

Description: Appealing rose petal/raspberry flavors