



Vintage Wine & Coffee Bar
Presents a Six Course Wine Dinner
Featuring the Wine of the Concannon Vineyard

First Course

Fondue Fountains with Fruits and Breads



Concannon Chardonnay

Second Course

Pears Antoinette

Baked Pears stuffed with Brie and Walnuts wrapped in Prosciutto
Served over a Salad of Seven Baby Greens with Balsamic

Concannon Pinot Noir

Third Course

Sauccissions à ls Bière

Spicy Alsace Sausages cooked in Beer with Onions
With New Potatoes stuffed with Bay Leaf

Concannon Syrah



Fourth Course

The Intermezzo Champagne and Strawberry Sorbet

Fifth Course

Osso Bucco a Napoléon

Bone-in Pork Shank with Coriander
Served with Risotto and Plums cooked in Brandy

Concannon Cabernet Sauvignon



Sixth Course

Ten Inch Chocolate Torte

Served with Berry Sauce and Crème Fraîche

Concannon Petite Syrah