

Vintage Wine & Coffee Bar

Presents

A Wine Release Dinner with Flat Creek Winery

First Course

*Crawfish Cheese Cake
with Duck and Black Bean Cakes
wrapped in Rice Paper
With Jalapeno Crème Sauce
Flat Creek 03 Due Ami*

Second Course

*Salad Duo
Marinated Fresh Sliced Tomato & Sweet Onion
and Balsamic Fennel Bulb, Celery and Green Apples
Flat Creek Super Texan 02*

Intermezzo

Cold Melon Soup

Entrée

*Thin Sliced Prime Rib with Ruby Port Demi Glace
Served with
Whole Baby Carrots and Red Skinned Mashed Potatoes
Travis Peak Reserve Cabernet Sauvignon 02*

Dessert

*Fresh Crepes filled with Blood Orange Zest
served with
Blood Orange Reduction Sauce
Flat Creek 03 Orange Muscat*