



# *Vintage Wine & Coffee Bar*



*Presents*

*A Five Course Wine Dinner*

Pan Seared Foie Gras on Toast Points  
*Chalone—Estate Chardonnay, 2000*

Fennel, Apple and Celery Salad with  
Watercress and Balsamic Vinaigrette  
*George Du Boef Beaujolais Nouveau*

Silky Roasted Chestnut Soup  
*Osborne' Amontillado Sherry*

Beef Tenderloin  
With Morel Cream Sauce

Minty Peas

Barley Pilaf with Pearl Onions  
*Silverado—Cabernet Sauvignon, 2000*

Apples Baked in Pastry with Plum Sauce  
*veuve du Vernay Brut Blanc de Blanc*  
Champagne



*Happy Holidays!*

