

*Vintage Wine & Coffee Bar*

*Presents*

*A Salute to Spring Wine Dinner*

First Course

Paté de veau en Croûte

*Fernleaf Sauvignon Blanc—New Zealand*

Second Course

Vichyssoise

Of the Purest Form A Delightful Vegetable Crème Soup

*Esser Pinot Noir—Napa*

Second Course

Cold Grilled Duck Breast

Served over Mixed Greens with Raspberry Vinaigrette

*Pepperwood Zinfandel—Paso Robles*

Intermezzo

Raspberry Champagne Sorbet

Fifth Course

New England Lobster Pie

With Grilled Artichoke Hearts

*Osborne Solaz Shiraz/Tempranillo—Spain*

Sixth Course

Chocolate Mint Mousse

*O'Mara's Irish Crème—Ireland*