

“May We Recommend?”

August Wine Dinner

**Friday, August 6, 2010
at 6:30 PM**

Please join us for our Premiere five course dinner inspired by our server and culinary experts. Each magnificent course has been expertly paired with a perfect wine from Associated Distributors.

Hosted by Wine Specialists Kevin Timme and John Beane

Soup

Chilled Carrot and Ginger Soup

Paired with *Firestone Vineyard, Riesling, Central Coast, CA '08*

Salad

Tender Baby Spinach Salad tossed with poached pears, candied pecans, sultanas, gorgonzola cheese and Pomegranate dressing.

Paired with *Clayhouse Vineyard, Adobe White, Paso Robles, CA '08*

Entrée

Pan Seared Jumbo Sea Scallops laced with a banana curry butter sauce and topped with sweet potato chips.

Paired with *Blue Pirate, Pinot Noir, Dundee, OR '08*

Main Course

Broiled Filet of Beef with a sauce made from a reduction of burgundy wine with wild mushrooms, pearl onions and bacon served with herb egg noodles.

Paired with *Raymond Vineyard, “R Collection” Field Blend, Rutherford and St. Helena Vineyard’s, CA '07*

Dessert

Orange Pound Cake with strawberries served with crème chantilly.

Paired with *Charles Lafitte, Brut Prestige, France NV*

**\$60 per person exclusive
of tax and gratuity.**

*Reservations required by
Tuesday, August 3, 2010*

**For reservations, please call
804-378-0600.**

*Sorry, we cannot accept
online reservations.*