



New Orleans Food & Wine Experience

Wednesday May 21st 2008 at 6:15pm

Followed by dinner at 7:00pm

Price per person \$110.00 inclusive

Upon arrival pass

Opolo Viognier 2005

“Smoking” & Chilled Maine Diver Scallop

Served in its shell with Cucumber-Black Sesame Salsa and Red Pepper Tobikko

Bouchaine Carneros Chardonnay 2006

Dueling Soups of Butternut Squash and Vidalia Onion

Garnished with Potato-Tasso Cake and Pomme Frites

Opolo Roussanne 2005

Spanish Three Tomato Salad

Served with Serrano Ham & Mahon Cheese Bread and Garlic-Oregano Vinaigrette

Opolo Fusion 2005

Truffle Dusted Filet of Ostrich

Served with Wild Mushroom Beggars Purse & a Fig and Wine Bordelaise

Opolo Rhapsody 2003

Parsley and Pepper Encrusted Warsaw Grouper

Served with Goat Cheese Whipped Peruvian Potato & Sauce Noisette

Bouchaine Estate Pinot Noir 2005

Roasted Lemon Mousse

Served with Apricot Coulis and Pistachio Tuille

Bouchaine Bouche D’or Chardonnay 2006

