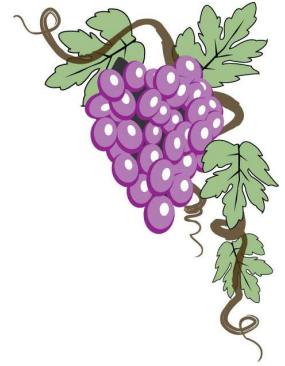


CALAS
BISTRO & WINE CELLAR



NOWFE DINNER

May 21, 2008 7:00 p.m.

Aperitif

1999 Elk Cove Oregon Sparkling Wine

1st Course

Lobster Ceviche with a Cucumber Summer Salad and a Citron Vinaigrette

Wine Pairing: 2006 ELK COVE PINOT GRIS

2nd Course

FISHYSOISE

**Onion Crusted Grouper with Pepper Chive Gnocchi and
a Savory Leek Cream**

Wine Pairing: 2006 DRY CREEK FUMÉ BLANC

3rd Course

DUO of BUSTER CRABS

**Creole Seared and Mustard Corn Fried Buster Crabs with a
Cherrigon Reduction, Seared Scallop, and a Jicama, Cantaloupe and
Granny Smith Apple Slaw**

Wine Pairing: 2006 ELK COVE PINOT NOIR

4th Course

SPORTMAN'S OFFERING

**Braised Venison Ribs with a Blackberry Jus, Quail Rilette, Bison Boudin,
Swiss Chard and a Chili Gastrique**

Wine Pairing: 2004 DRY CREEK MARINER

5th Course

**Creole Five Spice Chocolate Trifle with a Toffee Café Au Lait Whipped
Cream and Sour Cherry Compote**

Wine Pairing: 2005 DRY CREEK OLD VINE ZINFANDEL

\$95.00 Tax and Tip Included

Vickie Krantz – Proprietor

Christie Plaisance – Executive Chef

504-471-2200
910-A West Esplanade Ave
Kenner Louisiana 70065
www.calasbistro.com