



*New Orleans Wine & Food Experience
Vintner's Dinner 2007
Featuring*

Since  *1876*

S I M I

Aperitif

Cucumber Roundel with Smoked Salmon Pate
Fresh Lemon, Kalmatta Olives and Cream Fraiche
2006 Roseto, Sonoma County

1st Course

Oysters Casino
Blue Point Oysters Baked with a Green Pepper, Pimento
and Shallot Compound Butter and Garnished with Bacon
2005 Sauvignon Blanc, Sonoma County

2nd Course

Pacific Rim Salad
Bean Sprouts, Red Cabbage, Snow Peas, Julienne Carrots, Sliced Water
Chestnuts, Toasted Almonds, Orange Supreme and Oriental Vinaigrette
2004 Chardonnay Reserve, Russian River

3rd Course

Filet Mignon Tournedos
Au Poivre and Diane Sauce Served with Garlic Mashed
Potatoes and Asparagus with Sauce Maltaise
2002 Cabernet Sauvignon Reserve, Alexander Valley

Dessert

Sinfully Sweet Martini
Decadent Dark Chocolate Mousse with Fresh Raspberry Puree
2005 Zinfandel, Sonoma County

May 23, 2007 + \$85 per person

Inclusive of tax and gratuity