



Argentinean White Wine Dinner

FRIDAY, SEPTEMBER 17, 2010 | 7:30 P.M.

\$89.00 PER PERSON (NOT INCLUDING TAX & GRATUITY)

Appetizer

LOBSTER & SHRIMP STUFFED CALAMARI OVER MICRO GREENS DRIZZLED
WITH A CHIVE & LEMON VINAIGRETTE

Mendel Semillon, Mendoza, Argentina 2009

Soup

BUTTERNUT SQUASH & PUMPKIN BISQUE

Anoro Chardonnay, Tupungato, Argentina 2009

Petit Entrée

APPLE-WOOD SMOKED DUCK CONFIT WITH WHITE POLENTA, FRENCH GREEN BEANS
& A THYME & BUTTER REDUCTION

Luca 'Double Select' Syrah, Mendoza, Argentina 2007

Petit Entrée

BEEF WELLINGTON ON TOP OF AN OYSTER MUSHROOM REDUCTION
WITH RUTABAGA MASHED POTATOES AND BABY ZUCCHINI

Tikal 'Locura' Malbec-Blend, Mendoza & Salta Regions, Argentina 2005

Dessert

RUBY DARK CHOCOLATE TORTE WITH A PRALINE INFUSED DOBOSH CRUST

Susana Balbo 'Virtuoso' Late Harvest Malbec, Mendoza, Argentina 2007

*Menu price does not include tax or gratuity. We kindly ask that there be no substitutions.
Not valid with Passport Card, Star Card or Briarcliff Free Entrée Coupon.*