



wine & dinner

Saturday, February 11 • \$64 per person
6:30pm cocktails • 7:30pm dinner

Call 608.253.7000 for reservations

First Course

Crouque Madame

Black Forest Ham, Brioche, Emmental, Mournay, 3 Minute Egg Sauce

2009 Sauvignon Blanc Whitehall Lane, Napa Valley

Second Course

Français Oignon Crabe Salade

French Onion Crab, Baby Mache, Parmesan Crisp, Artichoke, Nicoise Olives

2009 Riesling Bernard Griffin Riesling, Columbia Valley

Third Course

Enchanté

Seared Chateau Beef Tenderloin, Wild Mushroom Beggars Purse, Bacon Wrapped Shrimp-Boursin and Asparagus, Channel Roasted Potatoes

2009 Zinfandel, Pedronchelli, Mother of Close Zinfandel, Dry Creek Valley

Dessert

Figue Amande Galette

Fresh Fig-Almond Galette Pastry with Cardamon Ice Cream

2010 Moscato D'Asti Marco Negri, Piedmont

Finale

"Amour"

Cupid's Chocolate Surprise



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