



****Montes Wine Dinner ****

September 19th 7:30 pm

Hors d'ouerves

--Montes "Cherub" Rose of Syrah 2005 --

Premier

***Poached Shrimp over Fennel and Blood Oranges
with a Citrus Vinaigrette***

--Montes Alpha Chardonnay 2004--

Intermediaire

***Grilled Swordfish over Vegetable Caponata
with a Balsamic Reduction***

--Montes "Limited Selection" Pinot Noir 2004 --

Principal

***Roasted Pheasant Breast over Lentils du Puy,
Syrah Reduction and Garden Sage Butter***

--Montes Alpha Syrah 2004 --

Finale

***Baked Brie in Phyllo
with Calavados Poached Granny Smith Apples***

--Montes "Late Harvest" Gewürztraminer/ Riesling "--

\$85

All-inclusive Tax and Gratuity