

Today's Focus: Authentic, Unique Wines!

\$60 per person, including tax & gratuity

1st Course

Crab Cakes & Coconut Shrimp

Wine Pairing: *2012 Chateau Bonnet White Bordeaux (France)*

A blend of Sauvignon Blanc (50%), Semillon (40%), & Muscadelle (10%) from one of André Lurton's many estates, this is one of the appellation's most reliable wines, and was clearly successful in the 2012 vintage. It displays a fine balance between vivaciousness and richness, enhanced by a long, fruity, fleshy finish. (\$20/750mL)

(Read more about the Muscadelle grape here:
<http://www.winegeeks.com/grapes/35>)

2nd Course

Dinner Salad

with your choice of Honey Balsamic, Citrus Vinaigrette, or Caesar

Wine Pairing: *2010 Lazy Creek Rose of Pinot Noir (Anderson Valley)*

This 100% Rosé of Pinot Noir is sustainably farmed, utilizing only organic materials in the vineyards. The grapes are hand harvested, de-stemmed, crushed into tank and cold-soaked on the skins for a few hours — just long enough to pick up the wine's lovely pink hue and extract flavors from the skins. The grapes are then pressed to tank for fermentation.

Wine is racked to neutral barrels to complete fermentation, aged and stirred every two weeks for two months, then blended and bottled. (\$22/750mL)

3rd Course

Ribeye steak with loaded mashed potatoes and grilled vegetables,

~or~

Pecan Pistachio & Almond Encrusted Mahi with Polenta, Spinach, and Garlic-Basil Blood-Orange Reduction

Wine Pairing; *2009 LA MANO Mencía Roble (Spain)*

Only the grapes that are of the highest quality are selected to make LA MANO Mencía Roble. After destemming and pressing, the grapes are sent to stainless-steel tanks where maceration is carried out at 15°C for 48 hours to obtain the maximum potential from the primary aromas. It is then fermented with yeast, selected from the cellar at a constant temperature of 28°C for 7 days, prolonging maceration 10 days more to obtain a better concentration of tannin and improve the structure of the final wine. After the final fermentation, the wine ages in American oak barrels for 3 months. (\$9.99/750mL; 90pts Robert Parker)

4th Course

Tres Leches

Wine Pairing: *2009 Haak Blanc du Bois Port (Texas)*
The wine was fermented in stainless steel barrels and transferred to oak barrels where they were allowed to age for several years gaining in complexity and character (20% alcohol).

~ OR ~

Chocolate Pie

Wine Pairing: *OZV Sweet Solera Zin (Lodi)*
Attention, chocolate lovers, or anyone who delights in the many guises of Zinfandel, Lodi's heritage grape: the **OZV Sweet Solera Zin** (\$30/500 ML) is a fortified (18.35% alcohol) yet amazingly soft, luscious, sweet red wine that tastes of chocolate, nuts and berries.