

Wine Dinner
WEDNESDAY APRIL 19TH
6:30PM

RECEPTION

2013 San Pietro Sauvignon Blanc

AMUSE BOUCHE

1ST COURSE

Risotto with Bone Marrow

2013 Sequoia Grove Chardonnay – Napa Valley, CA

2ND COURSE

Pork Cutlet Schnitzel with Sauce Noisette

2012 Johanneshof Reinisch St. Laurent – Thermenregion, Austria

MAIN COURSE

Daube de Boeuf Slow-Cooked in Red Wine

2015 Felino Vina Cobos Malbec – Mendoza, Argentina

DESSERT

Pear Tarte with Frangipane

\$65 Per Person*

*Tax and Gratuity Additional

FOR RESERVATIONS AND INFORMATION

Please Call 602-522-2344 or E-Mail christophersaz@gmail.com hu