

STORYBOOK WINE TASTING

A Tour of Family Owned Wineries

~Mount Nelson Sauvignon Blanc~

Amuse Bouche

~Clos Pigase Chardonnay~

*Salad of Thick Bacon Lardons, Champagne Vinaigrette and a soft boiled
Organic Egg on a bed of Greens*

~Grant Burge - The Holy Trinity~

*Fillet of Dover Sole "kissed" with a sassy BBQ glaze on seared
Collard Greens*

Intermezzo ~ épierreuse de palette

Crème de Celerie Root

~Girard Artistry~

Farm, Field and Coop

*Benjamin's Bouef Bourguignon aside Chicken Fricassee with
Wild Mushroom "Gravy"*

~Ponzi, Tavola - Pinot Noir~

Poached Pear with Lemon Syrup and Lavender Scented Crème

\$55.00

April 16th 6:30 pm

RSVP - www.circolocatering.com