

***A Special Bodega & Arthur's Cellar Wine Club Dinner
Because We Need It!!***

Saturday April 12, 2008 @ 7pm

Menu

Hors d'oeuvres

Smoked Salmon with Tarragon Caper Cream

Steak Tartare with Truffle Oil

Crispy Lobster Wonton

Tarte au Chèvre Niçoise

(2004 Blanquette de Limoux – Château Rives-Blanches) – 3 oz.

Dinner

Curried Sweet Potato Cream Soup

(2007 Chardonnay du Domaine – Château Rives-Blanches) – 3 oz.

Rabbit Loin and Veal Sweetbread Ravioli

with morel mushroom sauce

(2006 Rhône By Roger Sabon – Domaine Roger Sabon) – 3oz.

Seared Scallop and Prawn Salad with Lamb's Lettuce

Saffron mint dressing

(2006 Duché d'Uzès La Garrigue d'Aureillac – Domaine Chabrier Fils) – 3 oz.

Baked Lamb Rack with Pinenut and Fresh Herb Crust

Medley of baby vegetables

natural jus

(2002 La Livinière – Les Cuvées du Firmament) – 4oz.

Bodega Dessert Décadence

Warm baked almond cream in phyllo pastry

With vanilla ice cream and lemon sauce

Coffee or Tea