

Z Cucina welcomes Mark Fine, Master Magician and former Sommelier at *Windows on the World* as special guest host for a dinner featuring the wines of Gerard Bertrand.

*****Monday, February 8th, beginning at 6:30 pm**
The price is \$69 including tax and tip. Reservations Required at 486-9200

First Course

Half Shell Oysters with Vanilla Essence
mignonette en gelee, celery noodles, caviar sabayon

Sparkling, Gerard Bertrand Cremant de Limoux, Brut

Second Course

Quiche de Foie Gras
magret de canard au poivre

Corbieres, Gerard Bertrand, Languedoc-Roussillon 2006

Third Course

Pork and Porcini Mushroom Cassoulet
Chef's Way

Tautavel, Grand Terrior, Gerard Bertrand, Cotes du Roussillon 2005

Fourth Course

Châteaubriand et Sauce Périgueux
parsnip croquettes

L'Hospitalet Rouge, Gerard Bertrand, Languedoc 2006

Dessert

Sweet and Salty Finish – Chef's Choice
Sparkling, Gerard Bertrand, Cremant de Limoux, Rosé

Z CUCINA RESTAURANT, 1368 GRANDVIEW AVE. 614-486-9200