



**IN THE SPIRIT OF JULY CELEBRATION  
WE INVITE YOU TO TOAST TO A  
JULY WINE DINNER**

**RED, WHITE & FOOD**

**WEDNESDAY, JULY 7, 2010**

**6:30PM RECEPTION/7:00 DINNER**

**FEATURING RED & WHITE WINES**

**FROM THE KERMITT LYNCH PORTFOLIO**

**AS PAIRED WITH THE FOOD CREATIONS OF CHEF BRIAN PAWLAK**



**PINOT BLANC/RIESLING/PINOT GRIS/GEWURZTRAMINER, KUENTZ-BAS,  
ALSACE, FRANCE, 2007**

**CRAB**

**AVOCADO. HEART OF PALM. LOTUS ROOT.  
MANGO COMPOTE**



**CHARDONNAY/VIOGNIER, DURBAN, VAUCLUSE BLANC,  
RHONE VALLEY, FRANCE, 2008**

**PEACH  
GRILLED**

**CHARRED ROMAINE. GOAT CHEESE.  
HERBES DE PROVENCE. OLIVE OIL.**



**CINSAULT/SYRAH/GRANACHE/CARIGNAN, DOMAINE DU POUJOL, ROSÉ  
LANGUEDOC, FRANCE, 2008**

**PORK**

**BACON WRAPPED PORK ROULADE  
CREAMY POLENTA**

**PETITE SALAD OF MACHE-CASABA MELON-STRAWBERRY**



**MOURVÈDRE/GRENACHE/CINSAULT/CARIGNAN, DOMAINE TEMPIER, LA CLASSIQUE,  
BANDOL, PROVENCE, FRANCE,**

**MOURVÈDRE/CINSAULT/GRENACHE/SYRAH, DOMAINE TEMPIER, LA MIGOUA,  
BANDOL, PROVENCE, FRANCE, 2007**

**BUFFALO**

**GRILLED SKIRT STEAK**

**TRUFFLED SCALLOP POTATO. WILTED ARUGULA & BLACKBERRY.**

**TOMATO MOLASSES**



**PINOT MEUNIER/CHARDONNAY/PINOT NOIR, J. LASSALLE, CHAMPAGNE, IMPERIAL PREFERENCE,  
NV, CHAMPAGNE, FRANCE**

**FIG**

**RUSTIC TART**

**HONEY-CRÈME FRAÎCHE**

**\$75 PER GUEST; TAX & GRATUITY NOT INCLUDED  
RESERVATIONS REQUIRED**