

## Join Z Cucina's Winter Wine Dinner Featuring the Wines of Gérard Bertrand

With the *Return* Appearance of Mark Fine, Sommelier and Master Magician  
Wednesday, January 26th, 6:30pm - \$65.00 per person including tax and gratuity

### Amuse

#### **Confit of Scallop**

*pickled red onions, micro greens, charred pear vinaigrette*

**Sparkling, Cremant de Limoux, Brut NV**

### First Course

#### **Blue Crab Vol au Vent**

**Chardonnay, Reserve Special, Southern France 2009**

### Second Course

#### **Lobster & Baby Leek á la Polonaise**

*black truffle beurre noisette*

**Chateau L'Hospitalet Blanc, Languedoc, France 2008**

### Third Course

#### **Bacon Wrapped Veal Noisette**

*white pepper, carrot and cauliflower timbale, black cherry jus*

**Corbières, Languedoc, France 2006**

### Fourth Course

#### **Duet of Duck**

**Duck Confit Ravioli** *with red beet duck jus and arugala*

**Cherrywood Smoked Duck Breast** *with golden beet cake, Pic St. Loup reduction*

**Pic Saint Loup, Coteaux de Languedoc, Grand Terrior 2005**