



Riverstone Taverne
Fabulous French Wine Dinner
 Tuesday, January 25, 2011
 6:30 pm

Wines	The Menu
<p>2007 Mommessin Pouilly-Fuisse. A subtle nose hinting of herbs and flint. The fruit goes immediately tart on the palate, its citrus flavors touched by steely notes.</p> <p>2008 Chateau Grande Cassagne Costieres de Nimes A blend of Grenache and Syrah grown on an old flood plain of the Rhône, covered with fist-sized river stones called cailloux. Rich in color and flavor, this wine exudes red fruits and spice. Nicely-textured with ripe tannins supporting the fruit keep this wine wonderfully juicy and rich and will help it age well for the next two to five years.</p>	<p>Bill's Pate with Toast Points, Cornichons, and Gourmet Mustard</p>
<p>2008 Domaine de Nizas Rose A lovely blend of Syrah, Mouvedre, and Grenache grapes perfectly express the terroir treasure of Pézenas and embody the Domaine's style of balance, elegance and complexity.</p>	<p>Potato Leek Soup garnished with Smoked Trout</p>
<p>2008 Mas Carlot Les Enfants Terribles Costières de Nîmes A hearty wine with lots of spice and elegance. It smells of plum, cassis, black raspberry preserves, and rare, grilled beef for an unforgettable juxtaposition. 91 points from the Wine Advocate and the Wine Enthusiast</p> <p>2006 Chateau Teyssier St Emilion, Bordeaux Robert Parker gave this spicy, velvety award winning wine a rating of 90. 55% Cabernet Franc blend with Intense floral, violet aroma. Exceptional quality of tannin wrapped in exquisite fruit. Long, lively and fresh. Power and finesse combined. Perfect for your cellar.</p>	<p>Classic Bouef Bourguignon with Wild Mushrooms garnished with Foie Gras and roasted winter vegetables</p>
<p>2006 Château Roûmieu-Lacoste Sauterne The great sweet wines of Bordeaux, Sauternes, are among the most decadent, complex and simply enjoyable wines. Based on a blend of Semillon and Sauvignon Blanc that has been infected with the "noble rot", Botrytis Cinerea, Sauternes are rich, honeyed wines bursting with notes of vanilla, coconut, dried apricots and subtle spice tones.</p>	<p>Crème Brûlée Crepes with Vanilla Custard and Raspberry Coulis</p>

Limited Seating Available. Reservations are required with a credit card deposit.

\$55 per person

The wines will be available for sale at state minimum retail.

Wines subject to change based on availability.

Phone: 330.483.9900

www.riverstonetaverne.com