

# Tonight's Menu

## Uno

Marinated & Stuffed Olives  
Chorizo Lollipops  
Grape Lollipops  
Tapenade

## Dos

Stuffed Mushrooms  
Melon & Salmon Roll  
Phyllo Wrapped Shrimp

## Tres

Grilled Quail  
Monk Fish Lobster Style  
Cheese & Potato Croquet

## Quatro

Roasted Red Pepper Terrine  
Chorizo Puffs

## Cinco

Brie with Onion Confit  
Blue Cheese Stuffed Strawberries

## Finalmente

Wild Blackberry Mousse with Chambord Glaze



# Tonight's Wines



## Pampano Inspiración White Wine 2009

Produced in the small Rueda town of La Seca, this is quite refreshing, invigorating stuff. A blend of Verdejo (60%), which contributes the melon and peach flavors and Viura (40%) which adds some citrus and extra drive from acidity, this would be an ideal sipper on the beach, at the park, sitting on the deck while your hamburgers are on the grill. Terrific, refreshing, and uncomplicated, this wine makes for an ideal summer sipper.

## 2008 Licia Albariño

Straw yellow with greenish hues, the Licia Albariño has strong varietal characteristics with hints of citrus, such as grapefruit, candied fruit and quince jelly, along with notes of fresh herbs, green apples and minerals. It is full-bodied and well-balanced, highlighting the aromas of citrus and green apple. With a long and persistent finish. *88 pts Wine Spectator*



## 2008 Quo Rosé

100% Grenache. Attractive and intense strawberry color. Beautifully crafted, fruity and fragrant. Luscious cherry and firm cranberry that lasts with silky grace. Crisp, lots of fresh berry fruit, amazingly extracted, with a lot of personality.



## 2008 Quo Grenache

80% Grenache 20% Tempranillo. The scent of red cherry and strawberries is fresh and exotic, an invitation to take sip after sip of this spicy Grenache. Most of the grapes are hand-picked. The fermentation takes place in glass lined cement tanks where the wine is also aged. Only native yeasts are used.



## Felix Callejo Crianza 2005

Felix Callejo Estates have adopted the new world approach to winemaking and vineyard management. This modern red marries cocoa-dusted oak with ripe fruit flavors of blackberry and black cherry, along with the mineral and light earthy notes typical of the region. Well-structured but accessible now. Drink now through 2015. 200 cases imported.

