

**TASTE OF THE MEDITERRANEAN  
WINE DINNER**

FRIDAY, MARCH 26, 2010

**SPANISH PYRENEES CAVIAR**

Spanish caviar produced from golden herring  
mini buckwheat blini & creme fraiche

POEMA CAVA, SPAIN NV

**COQUILLES ST. JACQUES**

The traditional French scallop preparation,  
lightly broiled, served in the shell

SIMMONET-FEBVRE SAINT BRIS  
SAUVIGNON BLANC, FRANCE 2006

**“BOUILLBAISSE”**

A Lebanese twist is given to this classic Provençal stew

CHATEAU MUSCAR HOCHAR  
RED BLEND, LEBANON 2002

**CHARGRILLED OCTOPUS**

Braised artichoke hearts,  
feta, mint leaves & radicchio

VATISTAS CABERNET SAUVIGNON,  
GREECE

**OLIVE OIL POACHED TUNA**

Slow braised tomato confit, capers, fresh basil,  
single press virgin olive oil drizzle

FEUDO MACCARI, ITALY  
NERO D'AVOLA, SICILY 2006

**WHITE PEAR FRITTERS**

Finished with toasted hazelnuts,  
honey & thyme

SANDEMAN ARMADA CREAM SHERRY