

"Wines of Argentina Dinner"

Wednesday June 9, 2010

Aperitif

Selection of Cheese and Hors D'oeuvres

Pascaul Toso Brut, Sparkling Wine, NV
Montes Alpha, Pinot Noir, 2007

Whole Poached Jumbo Shrimp

*Hearts of Palm, Celery
Roasted Peach Chutney*

Lo Tengo Torrontés, Mendoza, 2009

Breast of Veal with Sweetbreads

Grilled Scallions, Malbec Glaze

Achaval Ferrer Mendoza Malbec, 2008

Malbec Braised Short Ribs

*Layered Polenta Cake, Swiss Chard, Crispy Onions
Veal Reduction*

Achaval Ferrer Finca Bella Vista Malbec, 2008

Grilled Rib-eye Steak

*Fondant Potato Battonette, Mushrooms
Garlic and Herbs*

Achaval Ferrer Quimera, 2008

Honey Almond Spiced Cake

*Dulce de Leche, Poached Peach
Raspberry Sauce*

Montes Late Harvest Gewürztraminer, 2008



Pleasantdale Chateau