

NERUDA PRESENTS
EUROPEAN WINE ADVENTURE

WINEMAKER'S DINNER

WITH LINDA DAVIS

OF DREYFUS ASHBY IMPORTERS

TUESDAY, NOVEMBER 11, 2008



COURSE 1

TEDESCHI MONTE TENDA

SINGLE VINEYARD SOAVE, ITALY

FRESH MUSSELS AND ANGEL HAIR PASTA IN A
GARLIC SHERRY BROTH

COURSE 2

DOPFF AND IRION, TOKAY PINOT GRIS

ALSACE

BALSAMIC AND HERB MARINATED CHICKEN BREAST
ON ASPARAGUS RISOTTO

COURSE 3

DROUHIN MOULIN A VENT

CRU BEAUJOLAIS, FRANCE

PORK TENDERLOIN
WITH RED CHERRY REDUCTION

COURSE 4

TORRES NEROLA

RED BLENDED WINE, SPAIN

BEEF TOWNEDOS WITH YORKSHIRE PUDDING

COURSE 5

TORRES GRAN ORANGE LIQUEUR

SPAIN

ORANGE FLAN



CHEF RICK COUNTS



**\$70 PER PERSON
PLUS TAX AND GRATUITY**



WWW.NERUDA2DINE.COM