



FIVE BORDEAUX FAMILIES...
A SINGLE QUEST FOR EXCELLENCE

RECEPTION

Selection of Hors d'oeuvre
Dom Pérignon 2000

MENU

Poached Sablefish
Dungeness Crab Consommé
Château Smith-Haut-Lafitte Blanc 2000

Roasted Venison Loin
Asian Pear Salad with Lemon-Thyme Jus
Château Smith-Haut-Lafitte Rouge 2001
Château Canon-La-Gaffelière 2000

Rack Of Lamb Persillade
Butternut Squash Purée Potato Croquette
Château Branaire-Ducru 2000
Château Gazin 1995

Duo Of Cheese; Saint Nectaire, Ossau-Iraty
Château Pontet-Canet 1990

Biscotti
Château Guiraud 2001 (Sauternes)

Coffee/Tea

Executive Chef: Bruce Woods
Sommelier: Jeremy Geyer
Centro Restaurant & Lounge

Thursday, June 12, 2008

VINTAGES
FINE WINE & PREMIUM SPIRITS

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