

# BISTR 41

## *Kirk Venge Wine Dinner*

**February 1, 2012, 7:00 pm**

**~ 1<sup>st</sup> Course ~**

Conch and Jumbo Lump Crab Ceviche marinated and cooked in grapefruit and lime juice with Granny Smith apples, red onion and cilantro, garnished with a tempura apple wedge.

***2010 Spettro Proprietary White- Napa Valley***

**~ 2<sup>nd</sup> Course ~**

Pan-roasted Mallard Duck Breast served atop a fresh green pea puree, accompanied by a savory baklava with hazelnuts and almonds and completed with a Scout's Honor plum sauce.

***2010 Scout's Honor Proprietary Red- Napa Valley***

**~ 3<sup>rd</sup> Course ~**

Smoked Veal Osso Bucco served with truffle-scented foie gras ravioli, wilted arugula and finished with a Silencieux bordelaise.

***2009 Silencieux Cabernet Sauvignon- Napa Valley***

**~ 4<sup>th</sup> Course ~**

Dark chocolate, caramel and toffee parfait finished with a pistachio garnish.

***2010 Late Harvest Zinfandel Dessert Wine- Oakville Estate, Napa***

**\$150.00 per person, plus tax and gratuity**

**~Executive Chef Heath Higginbotham ~**