

Grapes of Norwalk and Max Downtown

Wednesday October 20th, 2010

Time: 6:30pm

\$100 per person (plus tax & gratuity)

**For reservations, kindly contact the restaurant directly at:
860-522-2530**

Menu

Aperitif

Le Colture Prosecco

-Fresh and Fun. Tiny bubble, with an elegant fresh scent of apple. Enjoy anytime. Pairs well with any fo

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Butternut Squash Tortellini

Seasoned with sage, parmesan, prosciutto

Wine : Virginie Taunt Sauvignon Blanc 2009 (Marlborough, NZ)

- **Only Made in classic vintages by the great Huia Vineyards.**

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Dierberg Chardonnay 2007 (Santa Maria valley, CA)

-**Made by the great David Ramey.** Recognized as one of the greatest winemakers of Chardonnay

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Roasted Pork

Fresh sea scallops, with grilled king trumpet mushrooms,
crispy shallots, aged balsamic

Wine : Water brook Merlot reserve 2007 (Columbia Valley, WA)

-**Will definitely be on Wine Spectator's top 100 this year.** 92 point wine that offers superb quality to price ratio

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Talley Pinot Noir Rincon 2007 (Arroyo Grande, CA)

-**95 Points Parker.** One of the greatest Pinot Noirs made in this great vintage

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Grilled Lamb Rack Chops

With chickpeas, almond mint pesto, and Swiss chard

Wine: Attics John Cabernet 2007 (Napa, CA)

-One of the greatest values we have ever seen from Napa. I can't wait to tell you about this Cab.

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Vineyards 29 Cru Cabernet 2007 (Napa, CA)

- Cult Napa Cab at a great price. From the great Napa Cabernet vintage and **made by visionary Philippe Melba**

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Chocolate Tart

Thai basil ice cream

Wine : Alcona from Uruguay, You will enjoy this surprise!

-Taste like figs and chocolate and *will blow your taste buds away!*