

# CURRENTS

FINE DINING 

**Wine Dinner,  
Tuesday, August 3, 2010 at 7 P.M.**

**Featuring Wines from the Pine Ridge Winery,  
Producing some of Napa Valley's finest Wines.**

**Hosted by Wine Expert Oscar Vego of Star Distributors and Gary Burhop of Great  
Wines & Spirits**

## **Amuse Bouche**

**Sweet Garlic-Corn Flan, Georgia Caviar  
*Gloria Ferrer Sparkling Wine N/V, Sonoma County***

## **First Course**

**Ripley Tomato-Bleu Cheese Tart  
Bacon Brittle, Basil Foam  
*Pine Ridge Chenin Blanc/Viognier 2008***

## **Second Course**

**Brown Butter Poached Lemon Sole  
Carolina White Shrimp Mousse, Shelled Beans, Dill Hollandaise  
*Pine Ridge Chardonnay 2007, Carneros***

## **Intermezzo**

Orange Sorbet

## **Third Course**

**Grilled Beef Tenderloin,  
Blackberry BBQ+Sauce, Sweet Potato-Chorizo Hash, Granny Smith Apple Slaw  
*Pine Ridge Cabernet Sauvignon 2006, Napa Valley***

## **Dessert**

**Chocolate-Raspberry Terrine  
Pistachio Dust, Raspberry Coulis, Whipped Cream  
*Marietta Port Lot #3***

**\$ 65 per person plus tax and service charge**

**DAVID SCHRIER, EXECUTIVE CHEF**