

Flavor Bistro Wine Merchants Present

Wine Stories at 'Table 20'

Join Alan & Sandy

WINE PAIRING DINNER WITH KATHY BENZIGER & LISA AMARONI FROM THE BENZIGER FAMILY WINERY

Menu

Crème Brûlée Au Fromage De Chèvre

Warm Goat Cheese 'Crème Brûlée' Served with the Local Organic Frisée in a Warm Shallot-Herb Salsa

2010 Benziger Sauvignon Blanc
North Coast

Coquilles Saint~Jacques

Seared Dayboat Scallops Served in a Sauternes Sauce
Flavored with a Trio of Citrus and Garnished with Chardonnay Poached Salsifis

2009 Benziger Chardonnay
Carneros

Cailles Rôties

Garlic-Herb Roasted Quails Glazed with a Balsamic-Honey Reduction Sauce
Garnished with Parmesan Gnocchi, Roasted Organic Mushrooms, and Crispy Sage

2009 Benziger Pinot Noir
Russian River Valley

Boeuf De 'Sonoma Provençale'

Slow Cooked Center Cut Short Ribs Served in a Juniper Berry-Benziger Cabernet Sauvignon Sauce
Garnished with Glazed Baby Carrots and Fava Beans

2007 Benziger 'Tribute'
Sonoma Mountain, Estate

Vol~Au~Vent

Puff Pastry Filled with Vanilla Custard and Chocolate Mousse
Served in a Toasted Almond Crème Anglaise

2006 Benziger Port
Sonoma Valley

Friday May 18th, 2012

7:00 pm

Phone: **569-Wine (9463)**

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\$59.95 pp

(Tax & Gratuity Not Included)