



Mardi Gras! Wine Dinner

TUESDAY, FEBRUARY 21, 2012, 7 PM
\$65 PER PERSON

Basil Wrapped Shrimp with Apricots & Madras Curry Sauce

2009 E. Guigal Côtes du Rhône Blanc



Swordfish Braised in Red Wine & Mushrooms

2009 Kermit Lynch Côtes du Rhône



Lamb Shank with Roasted Potatoes, Haricots Verts & Natural Jus

2008 Château des Tours Côtes du Rhône



Reblochon with Dates & Walnut Compote

2010 Gramenon Côtes du Rhône Sierra du Sud



Calimyrna Fig Tart with Crème Anglaise

2009 Domaine Durban Muscat Beaumes-de-Venise

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