

**Fine Wine and Food Pairing
Bartlett Country Club
Saturday, January 21, 2012
6:00 pm**

Dinner Selection:

Curried Shrimp

Citrus Couscous and Mango Salsa

St. Francis White Splash



Mandarin Salad

Goat Cheese, Toasted Pine Nuts, Dried Cherries

Balsamic Reduction and Parsley Emulsion

Matua Sauvignon Blanc



Hoisin Glazed Salmon

Fine Juilene Vegetable, Toasted Cashews

Sriracha Sauce

Mirassou Pinot Noir



Herb Infused Rack of Lamb

Fig and Pearl Onion Compte, Roasted Beets

Lyonaise Potato Tower

Tierra Secreta Malbec



Frozen Orange Souffle

Chocolate Lattice and Fresh Raspberries

Accompanied by a Kiwi Coulis

360 Orange Vodka

By Reservation Only

R.S.V.P by Jan. 16th

\$75.00 per Person inclusive of sales tax and gratuity