



**Camel City Café Salute Wine Dinner with
Westbend Vineyards
May 8th, 2009**

Welcoming Course

Assorted Gourmet Cheeses
paired with NV First in Flight

1st Course

Organic field greens tossed in a strawberry & balsamic
vinaigrette with toasted almonds and goat cheese.
paired with 2006 Viognier

2nd Course

Black Carolina grouper with fresh spring basil, lemons,
and kalamata olives on a bed of white beans.
paired with 2006 Barrel Fermented Chardonnay

3rd Course

Pulled braised lamb with roasted root
vegetables and creamed leeks.
paired with 2004 Les Soeurs Reserve Cabernet Sauvignon

4th Course

Blueberry tarte tannin with vanilla bean ice cream.
paired with 2007 Lilly B Late Harvest

\$39.95 per person plus tax and gratuity