

Bistro 420
&
Round Peak Vineyards
Wine Dinner
May 11, 2007

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Act One

Coriander Seared Yellowtail Tuna

With an Apple-Pear Chutney
Over Mixed Greens with a Creamy Chèvre Dressing

Paired with **Round Peak's 2005 Barrel Fermented Chardonnay**

Act Two

Duck Leg Confit

Topped with a Cajun Étouffée
Over a Cheddar-Gouda Risotto

Paired with **Round Peak's 2005 Fiddler's Red Blend**

Act Three

Mushroom Grilled Filet of Beef

With Smoked Scallops and a Dijon Hollandaise
Bleu Cheese Mashed Potato and Grilled Asparagus

Paired with **Round Peak's Gold Medal Winning 2004 Merlot**

Act Four

Mint Chocolate Cheesecake

With a Black Cherry Compote

Paired with **Round Peak's Gold Medal Winning 2004 Cabernet Sauvignon**

Dinner is \$80 per person plus tax and gratuity ♦ Please call 721-1336 for reservations