

ENOTRIA

restaurant & wine bar

Food & Wine Pairing

Weekly Tasting Menu
July 16th & July 17th, 2010
Friday & Saturday

\$37 Per Person
\$49 w/ Wine Pairing

No Substitutions Please

First Course

Grilled Shrimp with avocado and cantaloupe, on endive with lemon citronette

Pio Cesare Arneis, Langhe, Italy 2007 ~ wine pairing

Second Course

Fresh Corn Soup with crème fraiche and basil

James Blake Nebbiolo, Amador County 2008 ~ wine pairing

Third Course

Pecan Encrusted Pork Tenderloin with sweet potato fries and baby green beans

Brock Cellars 'Dry Stack Vineyard' Grenache, Bennett Valley 2006 ~ wine pairing

Fourth Course

Nectarine Tart with vanilla bean ice cream

As a courtesy to other diners, please set cell phones and pagers to silent.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg