

Wines of Napa Valley—Flora Springs

Pastiche Bistro in Brown Deer

Thursday January 17th, 6PM reception, 6:30 dinner

\$75++ per person

All wines served at dinner offered for sale at discounted prices that evening

Reception; light hors d'oeuvres and sparkling wine

First Course

Crème de Tomate en Croute

Rich tomato soup with crème fraîche, topped with puffy pastry and baked

Pairing: *Sauvignon Blanc*

Second Course

Quenelles de Brochet aux Ecrevisses

Pike dumplings in a rich shellfish sauce garnished with crayfish tails

Pairing: *Chardonnay*

Third Course

Magret de Canard aux Olives Noires

Pan-roasted duckling breast with Nicoise olives in a red wine demi glace

Pairing: *Merlot*

Fourth Course

Carre de Agneau a la Moutarde aux Fines Herbes

Rack of lamb, rubbed with Dijon mustard, seasoned bread crumbs and herbs de Provence, roasted with pommes chateau and haricots verts

Pairing: *Cabernet Sauvignon*

Dessert

Gateaux Napoleon

Classic pastry of alternating layers of puff pastry and vanilla ice cream

Coffee and Chocolates