

The English Grill
Presents

A J. Vidal-Fleury Wine Dinner

Thursday February 11, 2010

7pm

Special Guest Speaker

Guy Sarton dy Jonchay, Managing Director and Winemaker

Crawfish à la Nage

Trout Mousseline

Tomato Fumet

Accompanied by Côte du Rhône Blanc 2008

Sautéed Quail

Glace de Volaille

Artichoke Provençale

Accompanied by Côte du Rhône Pigeonnier 2007

Roasted Beef Loin Strip

Pont Neuf Potatoes

Zucchini Tian

Daube Sauce

Accompanied by Crozes-Hermitage 2006

Warm Goat Cheese

Micro Mesclun

Verjus Vinaigrette

Accompanied by Châteauneuf-du-Pape 2006

Almond Cake with Figs

Lavender Ice Cream

Accompanied by Muscat Beaumes de Venise 2007

Freshly Brewed Regular or Decaffeinated Coffee

\$55 per person plus tax and 20% gratuity

For reservations please call Neal Ward at 502-736-2996