

7 April 2008, Monday
Bouchaine Wine Dinner
\$85 per Guest

Crostini Trio
2005 Bouch d'or

Seared Diver Sea Scallop, Vanilla Milk-Poached & Creamed Corn,
Country Ham, Chervil
2005 Estate Chardonnay

Butter Basted Mississippi Quail, McEwen & Son's Blue Grits, Red Onion Marmalade
2005 Carneros Pinot Noir

Barbecued *Cowboy Style* Colorado Lamb Chop, Mushroom Couscous 'Risotto,'
Rosemary-Red Wine Gastrique
2006 Syrah

Cinnamon Sopaipilla, Early Summer Berries, Cullman County Honey