



MONTHLY WINE DINNER SERIES

Mockingbird Bistro Wine Bar welcomes

Janet Trefethen
Trefethen Family Vineyards

Napa Valley, California

Tuesday, March 23, 2010

6:30 canapés & 7 p.m. dinner

RECEPTION

Passed Canapés

First Course

Seared Diver Scallop Clam Chowder

with purple Peruvian potatoes, smoked bacon and toasted brioche

2007 Trefethen Estate Chardonnay

Second Course

Fennel-crusted Texas Quail Breast and Seared Foie Gras

*sweet tomato tart tartin with local baby arugula
and black cherry/ sage vinaigrette*

2006 Trefethen Estate Merlot

Main Course

Kona Coffee Dusted Black Angus Beef Filet Mignon

*with mixed trumpet mushroom ragout, roasted bone marrow
and 3 peppercorn/ cabernet reduction*

2005 Trefethen Estate Cabernet

Finale

Peach and Apricot Napoleon

*Texas wildflower honey, almond butter cream
and Riesling crème anglaise*

2007 Trefethen Estate Late Harvest Riesling

\$125 per person plus tax & gratuity

Seating is limited