

Bordeaux Master Class Wine Series presents
Bordeaux 2000 at Pinot Provence: Ten Years Later
Wednesday, February 24th at 7pm

*Hosted by James Beard-nominated sommelier Eric Espuny,
Executive Chef Lauren "Lulu" De Rouen and general manager Giuseppe Vitiello.*

Menu

Hamachi cru

Sashimi of hamachi, cilantro emulsion, toasted coriander vinaigrette,
watermelon radish, avocado
Château Haut Rian, 2007

Wild mushroom mille-feuille

Puff pastry layered with fresh ricotta cheese, seasonal mushrooms
Château Gazin, 2000

Filet mignon

Farmer's Market winter vegetable tian, sauce bordelaise
Château Prieurè-Lichine, 2000

New Zealand lamb rack

Crusted in Dijon mustard and herbs, gratin dauphinois, glazed baby carrots
Château Pichon-Baron, 2000

Fromage

Duo of Saint Andre, Roquefort cheese, fresh and dried fruit,
nuts, organic honey, toast points
Château Les Justice, 2005

\$115 per person (tax & gratuity additional)

PINOT



PROVENCE

at
The Westin South Coast Plaza

686 Anton Blvd. Costa Mesa

Reservations 714 444 5900

www.patinagroup.com

Join us for the complete wine dinner series:
Medoc at Pinot Bistro: Powerful and Structured Cabernets
Wednesday, March 3, 2010

Pomerol at Café Pinot: Elegant, Sexy, Fleshy Merlot
Wednesday, March 10, 2010