

Bordeaux Master Class Series presents
Pomerol at Café Pinot: Elegant, sexy, fleshy Merlot
Wednesday, March 10 at 7pm

*Hosted by James Beard-nominated sommelier Eric Espuny,
Executive Chef Kevin Meehan and general manager Brian Cousins.*

Menu

Mille-feuille of Pacific albacore

tomato confit petals, avocado, soy marinated onions
Château Haut Rian, 2007

Duo of veal

honey glazed sweetbread, cold terrine with truffle essence,
wild arugula greens, crispy wild mushrooms, virgin olive oil
Château Petit Village, 2005

Rosemary skewered short rib

brie infused potato purée, confit trumpet mushrooms
Château Latour à Pomerol, 2003

Beef tenderloin

gently poached in a black pepper bouillon,
smoked fingerling potato, broccolini, bordelaise sauce
Château Magdelaine, St. Emilion 2001

Roquefort blue

walnut stuffed candied apple
Château Grillon, 2005

\$115 per person (tax & gratuity additional)



700 W. Fifth St., Downtown L.A.
Reservations 213 239 6500
www.patinagroup.com

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

The Bordeaux 2000 at Pinot Provence: Ten Years Later!
Wednesday, February 24, 2010