

Bordeaux Master Class Series presents
Médoc at Pinot Bistro: Powerful Structured Cabernets
Wednesday, March 3rd at 7pm

*Hosted by James Beard-nominated sommelier Eric Espuny,
Executive Chef Hugo Veltman and general manager Valerie Gerstle.*

Menu

Hors d'oeuvres

Gougère au fromage

Poached scallop and salmon sausage

Mouclade sauce, pickled cucumber, salmon roe
Les Arums de Lagrange St. Julien, 2003

Glazed squab and frisée salad

Chanterelle, sweetbread croutons, fried quail egg
Château Beychevelle St. Julien, 2005

Sage-marinated venison loin

Celery root Napoleon, Bordelaise sauce, poached marrow
Château Lynch-Bages Pauillac, 2003
Château Pichon-Baron Pauillac, 2000

Fromage

Double cream brie, honey roasted peaches,
Roquefort mille-feuille, toasted walnuts
Château Grillon, 2006

\$115 per person (tax & gratuity additional)



12969 Ventura Blvd., Studio City
Reservations 818 990 0500
www.patinagroup.com

Join us for the complete wine dinner series:
Bordeaux 2000 at Pinot Provence: Ten Years Later
Wednesday, February 24, 2010

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