

WINE AND CHEESE TASTING MENU

WEDNESDAY, 8.20.08, 7–9PM

\$18 / \$38 WITH WINE PAIRINGS

HOSTED BY MELISSA PUMPHREY OF ALON'S
IN CONJUNCTION WITH ALON'S BAKERY AND QUALITY WINE DISTRIBUTORS

CHAROUCE ROUZAINÉ, FRANCE

SERVED WITH HOMEMADE MUSCADINE JAM

GRUET BLANC DE NOIR

HOJA SANTA, TEXAS

SERVED WITH CORN CAKES AND MESQUITE HONEY

CH. PEYRUCHET BORDEAUX BLANC

MEADOW CREEK GRAYSON, VIRGINIA

SERVED WITH DATE AND PECAN SALAD

DOM. WACHAU GRUNER VELTLINER

ROLF BEELER HOCH YBRIG, SWITZERLAND

SERVED WITH VIDALIA ONION MARMALADE

CH. ROMFORT COTES DE BOURG MERLOT, '03

NEIL'S YARD SHROPSHIRE BLUE, ENGLAND

SERVED WITH ECCLES CAKE

QUINTA DO INFANTADO 10 YEAR TAWNY