

*“Wines of South America” Wine Dinner*  
*Hosted by The Tavernne of Richfield*  
*Presented by Chef Todd Golenski & Sommelier Frank Schullo*

*Complimentary Argentinian Champagne upon arrival.*

*-First Course-*

*Grilled Vegetable Crepe with Blood Orange & Avocado Salsa*  
*Paired with 2008 Montes Cherub Rose of Syrah*

*Chile*

*-Second Course-*

*Red Pepper & Pear Soup swirled with Chives & Sour Cream*  
*Paired with 2007 Catena Malbec*

*Argentina*

*-Third Course-*

*Blue Crab Salad with Arugula, Radish, Mango, Strawberry,*  
*Fried Tortilla Strips, & Mojito Dressing*  
*Paired with 2008 Pascual Toso Torrontes*

*Argentina*

*-Fourth Course-*

*Herb Crusted Roasted Pork Loin with Jalapeno & Ginger Butter, grilled Sherry Marinated*  
*Chantrelles, & caramelized Garlic Apples with Balsamic Drizzle*  
*Paired with 2006 Cousino-Macul Antiguas Reservas Cabernet Sauvignon*

*Chile*

*-Fifth Course-*

*Chocolate Tiramisu with Raspberry & Vanilla Accents*  
*Paired with 2007 La Playa Late Harvest Sauvignon Blanc*

*Chile*

*Join us in our intimate Wine Cellar at 7:00 on Wednesday Mar. 10<sup>th</sup>*

*\$60 per person plus tax & gratuity*

*Reservations Required*

*(330) 659-0610*