



# GALANTE WINE DINNER

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8:00PM, FRIDAY, SEPTEMBER 26, 2008

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\$85 per person plus tax & gratuity

## 1st COURSE

Lump Crab and Mango Stuffed Avocado  
with Citrus Herb Salad

**2007 Sauvignon Blanc**



## 2nd COURSE

Roast Duckling with Farro, Autumn Squash,  
and Dried Cherry Sauce

**2006 Almond Flat Pinot Noir**



## 3rd COURSE

Pepper Crusted Loin of Beef with  
Vegetable Napoleon & Porcini Mushroom Sauce

**2006 Red Rose Hill Cabernet Sauvignon**



## 4th COURSE

Artisanal Cheese Plate with Fresh Berries

**2006 Merlot**

315