

LIMESTONE GRILLE



FERRARI-CARANO

AWESOME Dinner # 103

Sunday August 29, 2010 ~ 6pm Reception ~ 6:30pm Dinner

We are very pleased to announce AWESOME Dinner #103, featuring the blockbuster wines of Ferrari - Carano. Since 1985, Ferrari-Carano has been a leading producer of world class, nationally acclaimed wines. Vintage after vintage, the wines exhibit a remarkable consistency of style & elegance.

This is our third dinner featuring Ferrari - Carano, & we are very excited to be presenting their ultra premium wines to you, at AWESOME prices you won't find anywhere else!!

As a sign of the current times, Ferrari - Carano has offered us their deepest discounts ever. Their discounts enable us to not only offer you these wines at our **"ONE NIGHT ONLY"** take home pricing, but also to include one of their Vintage Select Series wines, the luscious **91 POINT '07 "Tre Terre" Chardonnay**. Another highlight is the **"Siena"**, a luscious ripe **Sangiovese/Malbec Meritage**, & for the first time ever, we will be serving a gift from the winery, the **El Dorado "Gold" Dessert Wine**.

The menu reflects the food & flavors that best suit these great wines & highlight the Italian heritage & influence of Don Carano, founder & proprietor and the wines will be available for take home at **lowest anywhere** one night only pricing.

Don't Miss It!

\$49.95 ++ per person. Reserve your experience today **800-364-2138**.

"The purpose of our Affordable Wine Events is to discover and share what an incredible food & wine experience can be had dining at home or out at reasonable prices."

SEE MENU ON BACK...

We hope to see you soon,

Ed Elisa

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'08/'09 Fume Blanc, Sonoma County

Seafood "Fume" Chevre Bruschetta

Bill of Fare

'07 Chardonnay, "Tre Terre", Russian River Valley

"Pollo Scallopini"

Thin Lightly Browned Chicken Breast Scallops

Grilled Tender Artichoke Hearts

Toasted Pine Nuts, Baby Spinach & Orzo

Rich Double Cream Butter Sauce

'08 "Siena", Sangiovese/Malbec Meritage, Sonoma County

" Tuscan Flatbread & Salad "

Chargrilled Tuscan Flatbread

Gorgonzola, Mozzarella, Asparagus

Slow Roasted Pulled Duck

Arugula, Fennel & Orange Salad, Siena Aioli

'07 Cabernet Sauvignon, Alexander Valley

" Tuscan Grilled Summer Supper "

Chargrilled Sliced Marinated Boneless Beef

Shaved Parmigiano Reggiano

Roasted Garlic Demi Glace

Creamy Cheesy Polenta, Grilled Zucchini Ribbons

'07 El Dorado Gold "Late Harvest", Alexander Valley

" Good as Gold "

Mini Caramelized Apple Walnut Pound Cake

Cinnamon Dusting, Traditional Cajeta

\$49.95 per person (plus tax & service charge).

Reserve your experience Today! 800-364-2138