

# *Artichoke Cafe*

## Sommelier Prix Fixe Series No. 1

Tuesday, July 17th, 2012

featuring:

Wines from the Kermit Lynch Wine Merchants Portfolio

first

**Kermit Lynch "Sunflower Cuvée" Côtes du Rhône Blanc 2011**

GRILLED ASPARAGUS SALAD

*chèvre, orange zest, pink peppercorns, roasted shallot vinaigrette*

second

**Domaine de Terrebrune Bandol Rosé 2011**

PROSCIUTTO WRAPPED SCALLOPS

*fingerling potatoes, haricot verts, charcuterie pan sauce*

third

**Jean Foillard Morgon "Côtes du Py" 2010**

WILTED GREENS RAVIOLI

*ricotta, parmesan, beurre blanc, roasted tomato, arugula-basil-garlic  
scape pesto, toasted pine nuts*

fourth

**Domaine du Gros' Noré Bandol Rouge 2008**

PAN-SEARED CURRY RUBBED MAPLE LEAF FARMS DUCK BREAST

*wild rice-vegetable stir-fry, orange-ginger-teriyaki*

Sixty-Five Dollars Per Person

Culinary Personnel: Tony Nethery, Casey Bower, Christina Martinez

Beverage Personnel: Julian H. Martinez, Robert Lemberger