



*New Orleans Food & Wine Experience*

*Wednesday May 21<sup>st</sup> 2008 at 6:15pm*

*Followed by dinner at 7:00pm*

*Price per person \$110.00 inclusive*

*Upon arrival pass*

**Opolo Viognier 2005**

**“Smoking” & Chilled Maine Diver Scallop**

Served in its shell with Cucumber-Black Sesame Salsa and Red Pepper Tobikko

**Bouchaine Carneros Chardonnay 2006**

**Dueling Soups of Butternut Squash and Vidalia Onion**

Garnished with Potato-Tasso Cake and Pomme Frites

**Opolo Roussanne 2005**

**Spanish Three Tomato Salad**

Served with Serrano Ham & Mahon Cheese Bread and Garlic-Oregano Vinaigrette

**Opolo Fusion 2005**

**Truffle Dusted Filet of Ostrich**

Served with Wild Mushroom Beggars Purse & a Fig and Wine Bordelaise

**Opolo Rhapsody 2003**

**Parsley and Pepper Encrusted Warsaw Grouper**

Served with Goat Cheese Whipped Peruvian Potato & Sauce Noisette

**Bouchaine Estate Pinot Noir 2005**

**Roasted Lemon Mousse**

Served with Apricot Coulis and Pistachio Tuille

**Bouchaine Bouche D’or Chardonnay 2006**