

J. Timothy's Taverne

Presents the 4th Annual

RED WINE DINNER

Friday, January 29, 2010 – 6:30 p.m.



First Course: **Garden Pea Soup**

*A smooth pea soup intensified with zesty herbs,
accented with prosciutto di Parma crisps.*

Zaca Mesa Syrah 2006, Santa Ynez Valley California

Second Course: **Duck Confit**

*Moist and tender duck complemented with
an assortment of wild mushrooms risotto.*

Antinori Marchese Chianti Classico Riserva 2005, Italy

Third Course: **Pork Tenderloin**

*Marinated pork tenderloin grilled to perfection with a hoisin glaze.
Served with roasted root vegetables and red potatoes.*

Ken Wright McCrone Pinot Noir 2007, Willamette Valley Oregon

Fourth Course: **Lamb Porterhouse**

*Grilled then roasted lamb porterhouse topped with a dollop of maison butter, finished
with a shallot peppercorn demi-glaze. Served with bacon wrapped haricot vert.*

Sbragia Andolsen Cabernet Sauvignon 2006, Sonoma California

Dessert Course: **Callebaut Chocolate Mousse and Truffle Brownie**

A super rich brownie surrounded by a heavenly chocolate mousse.

Layer Cake Shiraz 2008, South Australia

\$80.00 including tax & gratuity

For reservations call J. Timothy's at (860) 747-6813