## FINAL CUT STEAKHOUSE

is proud to present

## B.R.COHN Wine Dinner

WEDNESDAY, FEBRUARY 29, 2012

FIRST COURSE

citrus butter poached nova scotia lobster

bergamot & apple purees, cardoons, lemongrass & gem lettuce emulsion lobster crackers

2010 br cohn sauvignon blanc

SECOND COURSE

manchester farm quail

purple fondant potatoes, quail eggs, brussel sprouts, sauce perigourdine

2009 br cohn russian river valley pinot noir

THIRD COURSE

snake river farms calotte de boeuf

bone marrow crust, vacherin mont d'or potatoes, king trumpet mushrooms, sauce robert

2008 br cohn olive hill cabernet sauvignon

FOURTH COURSE

dark chocolate pate

pink sea salt ganache, genoise de chocolat, spiced black currant reduction

2009 br cohn cabernet sauvignon port

see reverse for more product info

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WEDNESDAY, FEBRUARY 29, 2012

COCKTAIL RECEPTION

2010 br cohn silver label chardonnay

SLO Code: 513092

2009 br cohn silver label cabernet sauvignon

SLO Code: 518869

FIRST COURSE

2010 br cohn sauvignon blanc

SLO Code: 515657

SECOND COURSE

2009 br cohn russian river valley pinot noir

SLO Code: 516133

THIRD COURSE

2008 br cohn olive hill cabernet sauvignon

SLO Code: 516132

FOURTH COURSE

2009 br cohn cabernet sauvignon port



