FINAL CUT STEAKHOUSE

is proud to present

TERLATO WINES INTERNATIONAL *Wine Dinner*

WEDNESDAY, AUGUST 22, 2012

First Course

grilled swordfish chop
mangalista gnocchi, summer squash puree,
blue mussel & summer corn emulsion, michro chervil
2009 terlato chardonnay, russian river

Second Course

19th century style
chatham bay lobster sherry & cocoa
lobster cappuccino, eart & eats spinach,
bacon madeleines, green mango
2011 chapoutier belleruche blanc

Third Course

four story hill farm blow torched
& 18 hr roasted prime rib
idiazabal potato fritters, heirloom carrots, australian truffle ketchup
2007 terlato cabernet sauvignon,
stag's leap district

Fourth Course

vanilla panna cotta
red currant gelee, peach marmalade, almond japonaise
2011 two hands, brilliant disguise moscato

see reverse for more product info

final cut
STEAKHOUSE

FINAL CUT STEAKHOUSE

is proud to present

TERLATO WINES INTERNATIONAL *Wine Dinner*

WEDNESDAY, AUGUST 22, 2012

First Course

2009 terlato chardonnay, russian river
SLO Code : 523043

Second Course

2011 chapoutier belleruche blanc
SLOCode : 523300

Third Course

2007 terlato cabernet sauvignon,
stag's leap district
2009 SLO Code : 525249

Fourth Course

2011 two hands,
brilliant disguise moscato
SLO Code : 518014

final cut
STEAKHOUSE