

## Wine Dinner Menu

Appetizer - Brie and Bergemost fondue  
with white wine, garlic and bacon.

\*Argyle Brut (Oregon)

Entrees - Gruyere, Cheddar and Gouda  
cheese, scallions and white wine.

\*Cousino Chardonnay (Chile)

- A selection of fine seafood for dipping  
in a sweet sesame sauce.

\*Altozano Tempranillo Shiraz (Spain)

Dessert - Classic chocolate fondue, with  
a variety of fruits and sweets.

\*Lot 205 Cabernet (California)

