



-- liquid synergy --

WEDNESDAY NIGHT AT THE CARLTON WINEMAKERS STUDIO

June 25th, 2008

Featuring Dominio IV and Guest Chef Bart
Smith of North 45 of Portland

*\$30 per person for three course meal
exclusive of wine and gratuity*

Include the Wine Pairing with each course for \$22

Salad

Lola Rosa Lettuce Shaved Fennel, Orange Supremes and
Reggiano Croutons with Viognier Vinaigrette

Wine Pairing: 2006 Viognier "Still Life"

Glass: \$9 Bottle: \$30

Entrée

Painted Hills Top Sirloin with Yukon Gold Mashers, Sweet Corn
And Brandy Raisin Sauce

Wine Pairing: 2005 Syrah "Old Man Looking East"

Glass: \$10 Bottle: \$35

Dessert

Pinot Poached Figs with Vanilla Mascarpone,
Walnuts and Honey

Wine Pairing: 2006 Pinot Noir "Rain On Leaves"

Glass: \$10 Bottle: \$37

*Seatings are available at 6:00pm and 7:30pm with a limit of 20 guests per
seating. Advance reservations required.*

Call us at (503) 852-6100 to make your reservation!

- To secure your reservation a Visa or Mastercard number is required, but not charged.
- A cancellation fee of \$15 will be charged for no shows or cancellations after 5pm the Monday of that week's dinner.