

**Bistro 19**

**St. Suprey Wine Dinner**

**May 7, 2008**

**6:30 pm**

**\$80**

Foie gras over brioche French toast, with kumquat & raspberry chutney  
Oak Free Chardonnay

Sea scallop with risotto cake, pea puree and pinot noir reduction  
“Virtu” (Semillon, Sauvignon Blanc)

Balsamic glazed Quail over arugula, asian pear salad with walnut brittle and strawberry honey vinaigrette  
Napa Cabernet

Bison tenderloin with spinach ravioli, white asparagus and bison demi-glace  
“Elu” (cabernet, merlot, cabernet franc, petite verdot)

Chilled peach soup with peach strudel and peach sorbet  
Moscato