

McCormick & Schmick's Welcomes Beringer Vineyards!

Tuesday, May 6, 2008, 6pm

First Course

*Deconstructed Beau Soleil Oyster Rockefeller
Alluvium Blanc, 2006*

Second Course

*Dungeness Crab Napoleon with Braised Leeks, Arugula, & Gingered Grapes
Sbragia Limited Release Chardonnay, 2004*

Intermezzo

Third Course

*Kasu Seared Chilean Sea Bass,
Veal Scallopine with Whipped Parsnips, Mushroom Cream Sauce, & Fried Roquefort
& Duck Prosciutto Wrapped Diver Scallop Finished with Dijon White Truffle Gastrique
Private Reserve, Napa Valley, Chardonnay, 2006*

Fourth Course

*Chef Selection of Artisan Cheeses, Cashew Florentines, & Apricot Salpicon
Nightingale, Napa Valley, 2004*

Sweet Conclusion

Chocolate Pot de Crème

\$125/Person Inclusive of Tax & Gratuity

For Reservations, Please contact our Private Dining Coordinator, Leisa Anderson
412.201.1156 or banquets100@msmg.com