



**2008 Pittsburgh Wine Festival  
Passport Café Wine Dinner**

**Wednesday, May 7, 2008**

**Featuring the acclaimed wines of  
L'Ecole No 41  
Washington State**

**To Start**

Seared Sea Scallops Wrapped in Smoked Salmon  
With a Medley of Mango Mousse, Avocado Puree and Tobika Caviar  
Paired with  
2006 L'Ecole No 41 Chardonnay

**Second**

Grilled Five-Spiced Quail with a Plum Sake Reduction  
Paired with  
2002 L'Ecole No 41 Merlot

**Third**

Pan-Seared and Roasted Shelter Farm Rack of Lamb in cherry  
Lavender Sauce with seasonal accompaniments  
Paired with  
2004 L'Ecole No 41 Cabernet Sauvignon

**To Finish**

Lemon Roulade with Basil Sorbet  
Paired with  
2005 L'Ecole No 41 Semillon

\$85 plus tax and gratuity