

**The Pines Tavern presents:
2008 Pittsburgh Wine Festival Dinner
Tuesday, May 6, 2008
Inspired by Our 30th Anniversary**

6:30 PM Reception

7 PM Dinner

\$139.00 not including gratuity, Call 724-625-3252 for reservations

Reception

Assorted Amuse

Iron Horse "Wedding Cuvee" Sparkling Wine 2004

Butter Roasted Maine Lobster Tail, Our own Spring Grown Watercress

Pink Grapefruit Sabayon

Cloudy Bay Sauvignon Blanc 2007

Hardwood Roasted Cornish Hen, Tangerine Thyme Glaze

Roasted Broccoli with Brown Butter

Sonoma Cutrer," Cutrer Vineyard," Chardonnay 2004

Red Boston Bibb Lettuce, Candied Sweet Onion,

Roasted Cherry Tomatoes, Gorgonzola Dolce,

White Port Vinaigrette

Grilled All Natural Duck Breast, Black Truffled Mashed Rutabaga

Steamed Haricot Verte

Froie Gras Black Mission Fig and Green Pepper Demi Glace, Crispy Parsnip Ribbons

A flight of:

La Crème Pinot Noir 2006

Ferrari-Carano Merlot 2005

BR Cohn, Olive Hill Cabernet Sauvignon 2004

House Made Goat Cheese Rosemary Raviolis in a Sun Dried Tomato and Black Pepper Pasta

Braised Elysian Fields Lamb, Toasted Pines Nuts, Wilted Arrugla, Natural Pan Sauce

A flight of:

Lolonis Estate Zinfandel 2005

Eberle, "Steinbeck Vineyard," Syrah 2004

Cline Small Berry Mourvedre 2006

Honey Roasted Fresh Apricot, Toasted Pecan Streusel

Chef Made Mascarpone Ice Cream

Vanilla Bean Ice Box Cookie

Lolonis, "Antigone," Late Harvest Chardonnay 2002

An exclusive release for The Pines Tavern's 30th Anniversary

Petite Cookies

Premium Kona Coffee