

Wine & Dine @ Six Penn Kitchen
Tuesday, May 6, 6:30 p.m.

Six Penn Kitchen will, once again, add to the excitement of the 2008 Pittsburgh Wine Festival by hosting a special wine dinner guaranteed to please all “oenophiles” and amateurs alike. The event will feature a carefully-crafted, five-course menu paired with spectacular wines from Zaca Mesa Winery & Vineyards. Zaca Mesa was one of the first wineries in Santa Barbara County since Prohibition. They first planted the vineyard in 1973, and, since the early 1990’s, have focused primarily on top notch Rhone varietals.

Price is \$100 per person, includes tax and gratuity.

Seating is limited, so make your reservation today! Contact Six Penn Kitchen at **412-566-PENN (7366)**.

First Course

Pan-seared day boat scallops, celery root batonnets, vanilla-scented apple cream, strawberry walnut compote

Roussanne, 2005

Second Course

Crispy skin arctic char, grilled ramps, basil polenta; smoked tomato jam

Chardonnay, 2005

Third Course

Open face short rib ravioli, poached lobster, beet mascarpone; natural jus

Z Cuvee, 2005

Fourth Course

Black cardamom and pepper-crusted Jamison Farm rack of lamb, carrot gratin, cherry demi

Syrah, 2003

Fifth Course

Local Pennsylvania cheese plate

Viognier, 2006