

# Restaurant Scampi

*Gourmet Wine & Food Dinner*

*with*

*Chef Rafael Simental*

*Master Sommelier Elizabeth Schweitzer*

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**Tuesday, April 26, 2005**

Champagne & Appetizers @ 6:00 PM

Dinner Served @ 7:00 PM

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1st Course

**Roasted Bell Pepper Soup**

*2005 Château Haut-Belien, Entre-deux-Mers*

2nd Course

**Lobster Salad Scampi Style** with asparagus, garlic, virgin olive oil  
*2002 Rancho Sisquoc Chardonnay "Flood Family Vineyard", Santa Barbara*

3rd Course

**John Dory** over leeks with lime sauce

*2002 Chianti "Poggia Basso", Tuscany*

4th Course

**Seared Elk** with cabernet/mushroom sauce

*2001 Châteauneuf du Pape "St Hilaire"*

*1998 Château de Ferrand, St. Emilion "Grand Cru"*

5th Course

**Crème Brulée**

*Château Bernadou, Muscat de Frontignan*

**\$65.00**

Seating is limited. Call 626-568-4959 to make your reservations

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*reservations@scampirestaurant.com*

**www.scampirestaurant.com**