

**Scampi Restaurant
And Tru Wines Import
Present
A Gourmet Wine & Food Dinner**

With

Chef Rafael Simental

Tuesday, August 30th, 2005

**Crémant de Limoux Brut & Canapés @ 6:30 p.m.
Dinner Served @ 7:00 p.m.**

1st Course

Gravlox Cucumber and Dill Dressing
Sauvignon Blanc Tarrica Paso Robles "California"

2nd Course

Scampi Salad

Sautéed Shrimp over Asparagus, mixed greens, Feta Cheese, Candied Hazelnut and Dressing
Syrah San Simeon Winery, Central Coast "California"

Intermezzo

Sorbet

3rd Course

Fresh Halibut Filet over a Ginger Lime Sauce
Chardonnay Domaine Bergon Languedoc "France"

4th Course

Roasted Duck Brest over Orange Glaze Sauce and Garnish
Chateau Bonhomme "Les Amandiers" Minervois "France"

Dessert

Piña Colada Cheesecake with Mango Sorbet
Chateau Roustit 2002 Sainte Croix Du Mont "Bordeaux"

\$65.00 plus Tax and Gratuity

Seating is limited.

Please call to make your reservation A.S.A.P.!

#626-568-4959.

40 N. Mentor (next to the Ice House)
Pasadena, CA. 91106

See you there!