

**Scampi Restaurant
And Tru Wines Import**

Gourmet Wine & Food Dinner

With

Chef Rafael Simental

Tuesday, July 26th, 2005

**Champagne & Appetizers @ 6:30 p.m.
Dinner Served @ 7:00 p.m.**

1st Course

Medium Rare Ahi Tuna Salad with Ravigote Dressing
2003 Sauvignon du Pays des Jardins de la France "Loire Vallée"

2nd Course

Shrimp Mousse Raviolis with Shitake mushroom Sauce
2004 Sensation Fournier Pinot Noir "Languedoc" France

Intermezzo

Sorbet

3rd Course

Filet of Sea Bass over Celery purée and light Sauce
Chardonnay Aliento del Sol Bien Nacido Vineyard "Santa Maria Valley"

4th Course

Filet Mignon Sauteed in 10 Year Port Sauce
2000 Prestige du Marquis de Saint Estèphe "Bordeaux" France

5th Course

Sautéed Apple Crêpes with Walnut Ice Cream and Caramel Sauce
Chateau Bernadou, Muscat de Frontignan

\$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!