

# fatfish

WINE BAR  BISTRO

## MEDITERRANEAN FOOD & WINE DINNER WEDNESDAY, OCTOBER 12, 2011 ~ 7PM

**\$75 PER PERSON**

### 1ST COURSE TAPAS TRIO

#### TURKISH SWORDFISH

Lemon olive oil red onion parsley sauce

#### ROMESCO LOBSTER TAIL

Red pepper, red chilies, roasted garlic, hazelnuts, almonds and parsley

#### CHAR-GRILLED SCALLOP

Arugula pesto sauce

### BISCI, VERDICCHIO DI MATELICA 2010 MARCHE, ITALY

This wine has a well defined crisp nose and is rich and is generous on the palate with flavors of honey and peaches and mineral notes.

### 2ND COURSE BRONZINO FILET

Micro greens, yellow and red grape tomato with chive, pancetta, olive oil, and white balsamic dressing

### CANTINA DEL TABURNO, FALANGHINA, 2010 CAMPANIA, ITALY

a rare variety, fuller bodied, slightly smoked aromas with red apple cider and nutty flavors.

### 3RD COURSE CHAR-GRILLED LANGOSTINE & LOCAL LITTLE NECK CLAMS

fresh herb olives roasted garlic white wine broth tomato spinach lemon bay leaf.

### VOUVRAY SEC, DOMAINE BOURILLON-D'ORLEANS 'COULEE D'ARGENT' 2009 LOIRE, FRANCE

Chenin Blanc grapes reveal their true potential with contrasting components of honey and peach flavors creating a full and round balance on the palate.

### 4TH COURSE TUNA CARPACCIO

Orange, avocado, lemon and mixed peppercorn

### PALAZZONE TERRE VINEATE ORVIETO SUPERIORE 2009 UMBRIA, ITALY

Rich & silky in body & an intensely fruity bouquet.

### 5TH COURSE ROASTED PORCHETTA

Fennel, rosemary, garlic, lemon, black pepper, fresh herb, pappardelle, chili, red wine sauce and roasted baby vegetables.

### DOMAINE HUMBERT FRERES, BOURGOGNE ROUGE 2007, BURGUNDY, FRANCE

Fragrant tart red cherry, nutmeg, sautéed mushroom and soft tannins.

### 6TH COURSE DESSERT

#### WILD BERRY POLENTA SHORTCAKE

Minted fresh cream

### FONSECA JM MOSCATEL DE SETUBAL NORTHERN PORTUGAL