

# The Tusk N' Rattle Café

presents

## A Spanish and Latin Wine Tasting Dinner

1<sup>st</sup> course

Gazpacho

With Grilled Shrimp and Guacamole  
*'04 Santa Ema Sauvignon Blanc*

2<sup>nd</sup> course

Membrillo and Manchego

(quince preserves with spanish cheese)  
*'04 Lo Tengo Torrontes*

3<sup>rd</sup> course

Serrano wrapped Asparagus with Pan Con Tomate  
And Spanish white Anchovies  
*'03 Montes Cabernet Carmenera*

4<sup>th</sup> course

Cuban Coffee Rubbed Porkloin  
with Mojo Sauce And Carmelized Plantains  
*'02 Kaiken Malbec*

5<sup>th</sup> course

Coconut Flan With Spun Sugar  
Cinnamon Peach Empanadas  
*NV Pasca1 Toso Brut*

Wine Parings By

The Shelburne Falls Wine Merchant

wednesday, July 13, 2005 @ 7pm

\$65 prefixe per person  
reservations accepted