

The Tusk N' Rattle Café
Wine Pairings by
The Shelburne Falls Wine Merchant

Present

A CHOCOLATE LOVER'S DINNER
And Wine Tasting

1st course

Wild Mushroom Custard
with Saffron White Chocolate Sauce
**2004 Rosa Regale, Italy*

2nd course

Rosemary and Juniper Crusted Venison Carpaccio
With Pomegranate Bitter Sweet Chocolate Sauce and Dried
Cherries
**2004 Lange, Willamette Valley, Pinot Noir, Oregon*

3rd course

Salad of Endive and Watercress with Caramelized Plantains
Chipotle Candied Pecans and Warm Sesame Chevre
With Orange Chocolate Vinaigrette
**2003 Sidney, Sonoma, Cabernet Sauvignon, California*

4th course

Cocoa and Five Spice Dusted Sea Scallops Seared
with Lemongrass Coconut Sauce and Ginger Cellophane Noodles
**2005 Durbanville Hills, Sauvignon Blanc, South Africa*

5th course

Semi Sweet Chocolate Ganache Terrine with Port Poached Pear
and Frangelico Crème Anglaise
**Delaforce "His Eminence Choice" 10yr. Tawny Port*

Valentine's Day

Tuesday February 14th, 2006 19hr.
\$48.00 per person - tax & gratuity not
included.

Reservations required 625.0200