



"Bin There" © 2012 Thomas Arvid. All rights reserved.

Michael David Wine Dinner featuring Thomas Arvid

Wednesday, January 23, 2013

6:30 p.m. - Cocktail Reception • 7:30 p.m. - Dinner

\$85 per person (plus tax and gratuity)

Cocktail Reception

2011 Michael David Sauvignon Blanc
Passed Hors D'Oeuvres

First Course

2010 Seven Heavenly Chardonnay
Bomster Scallops
minted couscous, pear-sauternes beurre blanc, lettuce jelly, roe

Second Course

2010 Petite Petit
Brambly Farms Pork & Foie Gras Galantine
tobacco maple tuille, currants, apple brown butter, shortbread

Third Course

2010 6th Sense Syrah
Smoked Beef Tongue Ravioli
bone marrow custard, salad of radish and fennel, juniper gastrique

Fourth Course

2010 Earthquake Cabernet Sauvignon
Hopkins Southdowns Lamb Daube
turnips, celery root, potato, kalamata olives, confit plum

Dessert

2009 Sloth Zinfandel
Chocolate Cherry Tart
pistachio crumb, cherry aspic, apple-burnt sugar ice cream, espresso air



MICHAEL DAVID
EST. WINERY 1984

ARVID



201 Patriot Place, Foxboro, MA 02035 • 508-203-WINE(9463)
www.tastingswinebarandbistro.com