



CHARLIE TROTTER'S

*An Evening of Excellence
TurboChef at Charlie Trotter's
Thursday, April 10th, 2008*

*Canapé Reception
~Champagne Perrier-Jouet "Grand" Brut NV (Magnum)~*

*Peekytoe Crab with Celery & Satsuma Granite
~Dr. Loosen "Bernkasteler Lay" Riesling Kabinett, Mosel-Saar-Ruwer 2006~*

*French White Asparagus with Morels,
Miner's Lettuce & Crispy Pigs Feet
~Bastianich "Vespa Bianco" Friuli-Venezia Giulia 2004~*

*Maine Day Boat Lobster with Spring Leeks, Pork Cheek & Baby Turnips
~Chassagne-Montrachet "Clos St. Jean" Domaine Guy Amiot 2005~*

*Monkfish Tail with Belgian Endive, Baby Carrots & Pancetta
~Eyrie Vineyards "Reserve" Pinot Noir, Willamette 2002~*

*Wild Boar Loin with Ginger,
Red Wine Braised Plums & Black Barley
~Priorat "Clos de L'Obac" Costers del Siurana 2001~*

*Lemon Soufflé with Rhubarb Compote & Ricotta
~Inniskillin "Ice Wine" Riesling, Niagara Peninsula 2006~*