



Montagna Restaurant Presents a Taste of:



March 6th, 2010, 7pm
\$195

Hamachi

Yuzu Marinated Yellowtail,

Hawaiian Heart of Palm, Avocado & Mango

2008 Seresin Sauvignon Blanc, Marlborough, N.Z.

Takasago Ginga Shizuku “Divine Droplets”

Junmai Daigingo, Japan

Soup V.G.E. with Foie Gras & Black Truffle

Homage to Chef Paul Bocuse

2006 Bruno Colin Chassagne-Montrachet 1er Cru

“Maltroie”, France

2006 Jean-Marc Pillot Montagny

1er Cru “Gouresses”, France

Australian Wagyu “Kobe” Beef Strip Loin

Pea Mousseline and Potato “Soufflé”

Cocoa Nibs

2005 Pierre Gaillard Saint-Joseph, France

2006 Betts & Scholl “Black Betty”, Barossa, Australia

Chocolate Peanut Butter ‘Cup’

Salted Chocolate and Caramel Tart,

Peanut Butter Gelato

Seppeltsfield No. 9 Muscat, Australia

Dow’s 20 year Tawny, Oporto

Reservations Are Limited

970-920-6330