



Join us for a very special evening as we celebrate the past five  
Presidencies. An exquisite menu inspired by their inaugural dinners will  
be paired with wines from the past thirty years.  
A true bipartisan gastronomic extravaganza!

## **A Vinous Salute to American Presidents**

*Inspired by Inaugural Dinners and Wines of their Times*

**Saturday February 13<sup>th</sup>, 2010**

### **‘Canapés d’Obama’**

Bay Scallop Chowder with Caviar  
Fried Farm Chicken with Sour Cherry Chutney  
*Pierre Gimmonet Blanc de Blancs Champagne N.V.*

### **‘W.’ 2000-2008**

Lobster and black truffle citrus salad, cucumber and watercress  
*Michel Colin-Deleger Puligny-Montrachet 1er Cru “Truffiere” 2002*

### **‘Slick Willy’ 1992-2000**

Rigatoni with Arkansas wild boar sugo  
*Giacomo Conterno Barolo “Cascina Francia” 1999*

### **‘Bush 41’ 1988-1992**

Veal Loin stuffed with black trumpets and sage  
*Ridge “Montebello” 1990*

### **‘The Gipper’ 1980-1988**

Nancy’s Apple Brown Betty  
Caramelized brioche with apple confit and almond milk emulsion  
*Warre’s Vintage Port 1980*

One Hundred and Ninety Five Dollars  
*Reservations 970-920-6330*