

yayas

ST. FRANCIS *Wine* DINNER

TUESDAY APRIL 23RD | 6PM

\$65 PER PERSON
TAX AND GRATUITY NOT INCLUDED

UMI, SQUID INK CARBONARRA

ST FRANCIS CHARDONNAY, SONOMA 2010

Aromas of ripe Asian pear and tropical fruit combine with fresh minerality. This medium-bodied Sonoma County Chardonnay displays a creamy texture with bright flavors of green apple and Meyer lemon, followed by crisp acidity and a strong, lingering finish.

LOCHE DUART SCOTTISH SALMON

ST FRANCIS WHITE SPLASH, CALIFORNIA 2010

WHITE SPLASH is a blend of four aromatic, flavorful white grape varieties: 25% Viognier, 25% Pinot Gris, 25% Gevurztraminer, 25% Malvasia. Sweet fresh fruit aromas and flavors of pear, citrus and a touch of vanilla are accompanied by a full body and crisp finish that dances on the palate.

RABBIT PIE

ST FRANCIS MERLOT, SONOMA 2008

The grapes come from estate vineyards in the Sonoma and Russian River valleys. This Merlot is smooth and elegant with classic flavors and aromas of cherry, chocolate and plum. Its silky structure is balanced by soft tannins and a bold, lengthy finish.

SPRING VEGETABLE ROGAN JOSH

ST FRANCIS RED SPLASH, CALIFORNIA 2008

RED SPLASH is a blend of 27% Merlot, 19% Petite Sirah, 17% Syrah, 17% Cabernet Sauvignon, 6% Zinfandel, and the remainder a blend of Cabernet Franc, Alicante Bouschet, and Mixed Blacks. This is a very versatile red wine that is luscious, full-flavored and full-bodied. It's a wine with style and pedigree, delivering ripe black cherry, currant, baking spices and vanilla bean.

ROASTED SPRING LAMB

ST FRANCIS CABERNET SAUVIGNON, SONOMA 2008

This wine shows the rich, full-bodied character typical of this grape variety. Firm structure, generous tannins, and deep color compliment classic aromas and flavors of ripe black currant, spicy tobacco, cassis and cedar...finishing round and balanced.