



WINE SHOP PRESENTS

*Wine Stories*

Friday, November 18, 2016

7:00 pm

*Menu*

**Saumon Fumé**

Smoked Salmon Carpaccio Served with  
Sweet Onion Flatbread

2013 North by Northwest Riesling, The Benches Vineyard, Wallula Gap,  
Horse Heaven Hills, Columbia Valley

**Coquilles Saint-Jacques**

Pan Roasted Day Boat Scallops Served in  
Citrus-Sauternes Sauce Garnished with  
“Fennel Marmalade” & Crispy Potatoes

2014 d’Arenberg Viognier-Marsanne, The Hermit Crab, McLaren, Australia

**Macaroni Au Fromage**

**“French Mac & Cheese”**

Petite Organic Pasta, Roasted Garlic-Cheese  
Sauce Flavored with Shallot Confit

2014 Château Mont-Redon, Côtes Du Rhône, Provence, France

2014 E. Guigal Côtes Du Rhône, Provence, France

**Filet Au Poivre**

Sliced Black Pepper Crust Filet Mignon  
Served in Cognac Reduction Finished with  
a Touch of Cream Garnished with Glazed  
Vegetables & Roasted Mushrooms

2012 St. Francis Winery & Vineyards Merlot, Sonoma Valley

2014 La Posta Angel Paulucci Malbec, Ugarteche Vineyards, Mendoza, Argentina

**Poire Napoléon**

Chardonnay Poached Pear, Chocolate  
Wafers & Vanilla Custard

2011 Château Laribotte Sauternes A.S.C., Bordeaux, France

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**\$34.95 Per Person**

(Tax & Gratuity Not Included)