

Bellavino Wine Bar & Restaurant Welcomes...



Reception:

2008 Foxen, Pinot Noir, Santa Maria Valley

Bright fruit flavors of cranberry relish, cinnamon, clove, cherry cola and cherry Garcia.
An abundance of raspberry and boysenberry round out the finish.

First Course:

Grilled Shrimp Pasta

Linguini Pasta with Grilled Shrimp, Porcini Mushroom and a dash of Dill in a Creamy Citrus Sauce

Paired with...

2008 Foxen, Chardonnay, Bien Nacido Vineyard, Block UU

Wine Enthusiast – 91 Points

Brings Foxen's usual steely, dry, minerally approach, which makes for a more versatile, elegant wine. Its bone dry, while high acidity makes the mouth water, but the austerity is relieved by the ripeness of the citrus, peach and apple fruit.

Wine Spectator – 91 Points

Tangy citrus, pink grapefruit and green apple flavors give this a mouthwatering sensation with floral aromas. Full-bodied, rich and layered, ending with a long, persistent finish.

Second Course:

Grilled Duck Breast

Duck Breast Lightly Rubbed with Lapsang Fouchong Tea, Drizzled with a Cherry Demi-Glace,
Served with a Roasted Vegetable Medley over Puree of Cauliflower

Paired with...

2007, Foxen, Pinot Noir, Bien Nacido Vineyard, Block 8

Wine Enthusiast – 93 Points – “Cellar Selection”

Very rich and complex, with primary fruit flavors of cherries, black raspberries, red currants, red licorice, teriyaki beef and cinnamon, accented with crisp acidity.

Robert Parker – 90+ Points

A dark ruby color is followed by a distinctive bouquet of earth, graphite, black cherries and black currants. Medium to full-bodied. Good acidity as well as an earthy, spicy character.

Third Course:

Grilled and Sliced Filet Mignon

Topped with a Reduced Balsamic-Port Demi-Glace, Served with our Chef’s Special Crispy Potato

Paired with...

2006, Foxen, Cabernet Sauvignon

Aromas of Cola, Cherry, spice, cigar box and cedar.

Dessert:

Assorted Fresh Dark Berries Drizzled with a “Secret” Chocolate Sauce

Paired with...

2007, Foxen, “Cuvee Jeanna Marie”