



Personal Touch Catering welcomes

the New River Valley Wine Association  
to the Spring 2004

# Wine Dinner

Friday, March 5, 2004 ~ 6:30 P.M.

Award-winning Chef Jud C. Flynn  
Owens Banquet Hall, Virginia Tech

\$75.00 per person (inclusive)

Advance reservations required by calling Personal Touch Catering at (540) 231-5827.

Seating preferences must be made by calling The Vintage Cellar at (540) 953-2675.

Visa, MasterCard, Checks, and Cash accepted.

~ *Hors d'Oeuvre* ~

King Crab with Sushi Rice and Tobiko Caviar

Lobster Broth Cappuccino

*Carmanet Privat Laieta Cava Brut Nature*

~ *Course I* ~

Pan-roasted Quail with Toasted Pine Nut Polenta, Braised Greens  
with Pancetta and Enoki Mushrooms, and finished with Pan Au Jus Lie

*Henschke Tilly's Vineyard 2002*

~ *Course II* ~

Grilled Tenderloin of Wild Boar with Black Truffle Whipped Potatoes,  
Toasted Lavosh Bread, and Seared Foie Gras, finished with a Madeira Wine Reduction

*Domaine Louis Max Mercury Clos La Marche 1998*

*Castello Di Querceto La Corte 1996*

~ *Course III* ~

Duck Two Ways: Crispy Skin Breast with Plum and Au Poivre Vert Sauce,  
and Confit of Leg Meat with Port Wine and Rhubarb Reduction

*Domaine du Gros Nore Bandol 2000*

*Vinum Petite Sirah 2002*

~ *Course IV* ~

Roasted Loin of Lamb glazed with Jalapeño Jelly and Rosemary, accompanied by  
Spaghetti Squash Latkes, Haricots Verts, and Herb-roasted Carrots and Sauce Gastrique

*D'Arenberg Footbolt Shiraz McLaren Vale 2001*

*Ringbolt Cabernet Sauvignon Margaret River 2001*

~ *Dessert* ~

Chocolate Tuile Butterfly with Sweet Potato Spiced Mousse, accompanied by Gingerbread,  
Candied Macadamia Nut, and Vanilla Bean-scented Ice Cream

*R.L. Buller Fine Muscat Victoria (97 points "Highly Recommended" by Robert Parker)*