

LIBERATORE'S Bistro

Wine Tasting Dinner

Monday, November 10th, 2008

Hosted by: Shaun Lavin & Sean Cox

Appetizers

Seafood Wontons with cream cheese and chives served with a sweet & sour sauce

Featuring : MacMurray Ranch, Russian River, Pinot Gris

Soup

Butternut Squash Soup

Featuring: Bridlewood, Central Coast, Viognier

Pasta

Gnocchi with a Gorgonzola cream sauce tossed with roasted Pinenuts

Featuring : Bridlewood, Central Coast, Chardonnay

Choice of:

Halibut

Encrusted with Pistachio and topped with a citrus infused olive oil served with sugar snow peas and a mushrooms Risotto

Featuring: MacMurray Ranch, Sonoma Coast, Pinot Noir

Lamb Ragu

Sauteed in a hearty Puttanesca sauce with diced eggplant, black olives and capers served over Rigatoni

Featuring: Bridlewood, Central Coast, Syrah

Dessert:

Mini Pumpkin pies

Featuring: Homemade Alcoholic Apple cider

\$65.00 per person (plus tax and gratuity)

Contact us for reservations: 410-356-3100

www.liberatores.com