

# Emilia's Woodlake

## Wine Tasting Dinner



**Sample wines from Spain and Argentina**  
during a special six course meal to include:

<b>Tapa</b>	<b>Ravioli con Langosta</b> Lobster Ravioli with Jamón Serrano in a Roasted Red Pepper Cream Sauce	<b>Bodegas Callia Alta Torrontes</b> Tulum Valley, San Juan, Argentina 2009
<b>Sopa</b>	<b>Ajo de Arriero</b> Creamy Garlic Soup with Smoked Spanish Chorizo	<b>Bodegas Montecillo Verdemar Albarino</b> Rias Baixas, Spain 2008
<b>Ensalada</b>	<b>Ensalada de Veneras y Naranjas</b> Organic Baby Spinach, with Chopped Scallops, Fennel, Pine Nuts, Tangerines & Coconut Milk, Honey/Orange Dijon Dressing	<b>Tapeña Rose DO</b> Tierra de Castilla, Spain 2008
<b>Tapa</b>	<b>Montadito de Cordero</b> Free Range Ground Lamb mixed with Pineapple, Raisins and Cumin served on Toasted Bread and topped with Kiwi and Sun-dried Tomatoes	<b>El Portillo Pinot Noir</b> Valle de Uco, Mendoza, Argentina 2008
<b>Entrada</b>	<b>Cerdo Ahumado</b> Free Range Smoked Pork Chop in a White Wine and Blood Orange reduction, served over Mashed Yucca and covered in a warm Strawberry Cilantro Salsa	<b>Miguel Torres Coronas DO</b> Catalunya, Spain 2007
<b>Postre</b>	<b>Pastel de Frutas</b> Pastry Turnover filled with Mixed Dried Fruits, Mascarpone Cheese and Cream Sherry served with Chocolate and Vanilla Ice Cream	<b>Savory &amp; James</b> Amontillado Sherry Jerez, Spain

**March 7, 2010**



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