



SAVOR

the Avenue

MARCH 29, 2012

PRESENTED BY XANTÉ AND RUTHERFORD WINE COMPANY

MAKE YOUR RESERVATIONS TODAY AND FEAST
AT FLORIDA'S LONGEST TABLE IN DOWNTOWN DELRAY BEACH



No one wants it more than you



Unimaginable Pleasure

Xanté is best experienced chilled, in the intimate company of your choice.

www.drinkxante.com

Please Enjoy Unimaginable Pleasures Responsibly

Xanté Liqueur, 38% alc. By vol, 76 proof, Imported by Sazerac Co., Inc., Metairie, LA





1 RUTHERFORD RANCH CABERNET SAUVIGNON

Ripe boysenberry and currant aromas with spice, anise and hints of forest floor. Big and delicious flavors of red currant, cranberry, boysenberry. Silky, smooth finish.

2 RUTHERFORD RANCH SAUVIGNON BLANC

Clean aromas of lemongrass, papaya and lime zest. Refreshing flavors of gooseberry, bright lime and Meyer lemon with vibrant acidity and a lingering finish.

3 RUTHERFORD RANCH MERLOT

Rich aromas of cherry, violets and vanilla. Juicy flavors of cranberry, red cherry, blueberry, hints of barrel spice. Well-balanced with great structure and soft finish.

4 LANDER-JENKINS SPIRIT HAWK CABERNET SAUVIGNON

Lush aromas and flavors of cherry,

blackberry, cigar box and dark-chocolate mint. Rich, full-bodied with velvety tannins and a long, smooth finish.

5 LANDER-JENKINS SPIRIT HAWK CHARDONNAY

Aromas of apricot, peach cobbler and ruby red grapefruit. Delicious flavors of apricots, baked peaches and citrus. Creamy mouthfeel with a long finish.

6 PREDATOR OLD VINE ZINFANDEL

Gorgeous deep ruby color, bold aromas, velvety texture and delicious flavors of ripe cherries, blackberries, exotic spices with a silky, lingering finish.

7 WILLIAMS & HUMBERT DRY SACK SHERRY

A medium dry sherry from Spain, a stylish alternative to white wine and cocktails. The perfect aperitif with a fragrant toasted nut bouquet

and delicate taste that is neither too sweet nor too dry.

8 WILLIAMS & HUMBERT DRY SACK 15

A delicious sherry, aged for 15 years; a sophisticated alternative to brandy or port. With a warm mahogany color and superb aroma, it is spicy and full flavored with a deeply satisfying taste of raisins, fig, roasted nuts, oak and vanilla.

9 XANTÉ

Xanté Spirit deliciously combines the sweetness of virgin Belgium pears with a touch of the finest French Cognac. The affection of French Limousine oak for aging imparts a touch of vanilla notes. Xanté Spirit delivers a flavor beyond all known experience.

We ask that you please Savor responsibly.



CREATING BUZZ

*"...another excellent value winery
offering... tantalizing reds and whites..."*

Robert Parker, The Wine Advocate

Committed to 100% sustainable viticulture

RUTHERFORD RANCH WINERY

WINES WORTH KNOWING

www.rutherfordranch.com



1

WHERE AND WHEN

LOCATION: Downtown Delray Beach on East Atlantic Avenue from Swinton Avenue to East Fifth Avenue (U.S. 1)

DATE: Thursday, March 29, 2012

RAIN DATE: Friday, March 30, 2012

TIME: 5:30–10 p.m.

EVENT CHARITY: The Office Depot Foundation, which strives to make a positive impact on children, families and communities. Restaurants will donate \$5 for every reservation made at the event (estimated 1,000 reservations).

2

RESERVE YOUR SEAT

HOW TO MAKE RESERVATIONS:

Review the Prix Fixe menus in this section to make your dining selection. Call your restaurant of choice to reserve your place at the longest dining table on the Southeast coast (five blocks at Atlantic Avenue). Make your reservation early as seating is limited. Last day to reserve seating is Thursday, March 22, 2012.

3

HOW TO CHECK IN

Arrive the evening of the event at the restaurant that your reservation was made. Check in with the host/hostess to receive your entry bracelet. This will allow you to enjoy a complimentary cocktail at your restaurant at 5:30 p.m.

4

SHOPPING

Downtown Delray Beach invites you to arrive early and explore this charming downtown that is filled with unique boutiques and fabulous galleries! Meet the beautiful shopkeepers and owners that truly make this a one-of-a-kind destination.

5

GREET, TOAST & DINE!

5:30–6:15 p.m.: After checking in, enjoy your complimentary cocktail provided by the restaurant with which you made your reservation, find your seat at the nation's longest dining table and prepare to enjoy a beautiful night! Sophisticated premium cocktails by Xanté®, one of the evening's sponsors, kick off the evening. [Seating to begin at 6 p.m.]

6:15 p.m.: Welcome comments and a Grand Toast

6:30–9 p.m.: Dinner to be served with custom wine pairings donated by Rutherford Wine Company

ATTIRE: Downtown Delray Beach evening casual is requested.

PARKING INFORMATION:

Public parking lots and garage parking are available as well as some valet locations. Atlantic Avenue will be closed during the event. Side streets will remain open for vehicle access.

OLD SCHOOL SQUARE PARKING GARAGE

Directions: From I-95 Atlantic Avenue exit, go east to Swinton Avenue. Head north on Swinton from Atlantic Ave. Make a right onto Northeast First Street. Turn right onto Northeast First Avenue. The entrance is directly on your left.

ROBERT FEDERSPIEL GARAGE:

Directions: From I-95 Atlantic Avenue exit, go east to Swinton Avenue. Turn south to Southeast First Street. Turn left, then left again on Southeast First Avenue to garage entrance.

Visit downtowndelraybeach.com and refer to the website for additional parking information.

32 EAST

About the Restaurant: Fantastic food, sophisticated design, a full-service bar and a prime location combine to make 32 East one of South Florida's top restaurants. Award-winning chef Nick Morfogen presents a fresh approach to his innovative contemporary American style.

HORS D'OEUVRE

CRISPY ROCK SHRIMP with lemon aioli, micro greens and chopped tomato **or** **BUFFALO MOZZARELLA AND PESTO CROSTINI** with roasted red pepper and olives **1**

APPETIZER

PONTANO FARM'S ARUGULA SALAD with shaved reggiano, red grapes and toasted hazelnuts in white balsamic-honey vinaigrette **2**

ENTRÉE

OAK ROASTED RACK OF LAMB on truffle cheese and soft polenta with blistered local cherry tomatoes and red wine reduction **3**

DESSERT | MILK CHOCOLATE-HAZELNUT CHEESECAKE with whipped cream **4**

1 Rutherford Ranch Sauvignon Blanc or Lander-Jenkins Spirit Hawk Chardonnay **2** Rutherford Ranch Cabernet Sauvignon | 32 E. Atlantic Ave., 32east.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

SOLD OUT

WINES



CABANA EL REY

About the Restaurant: As a nuevo Latino restaurant, we make a promise to every potential customer—"Be our guest. Dine with us at Cabana for a truly legendary experience." Each interaction we have with our guests is an opportunity to create a story.

HORS D'OEUVRE

CAMERONES DE COCO—coconut-crusted jumbo shrimp, maduro mash and scotch-bonnet tartar sauce **or** **ANTICUCHOS**—skirt steak skewers with a rocotto pepper and red onion salsa **1**

APPETIZER

LOBSTER BISQUE—Maine lobster flambéed with Spanish brandy, sherry and cream **or** **CABANA SALAD**—Field of greens, hearts of palm, queso blanco, tomato, red onions, black olives and black-bean vinaigrette **2**

ENTRÉE

CHURRASCO—Skirt steak marinated in garlic and fresh herbs with chimichurri, cebollitas, saffron rice and black beans **or** **MERO CHILENO**—Pan-seared Chilean sea bass with yuca manchego mash, sauteed garlic spinach and saffron beurre blanc **3**

DESSERT | FLAN ALA CABANA—Latin custard topped with caramel "two ways" **or** **TRES LECHES**—"Three Milks" cake and dulce de leche ice cream over a pool of guava puree **4**

1 Rutherford Ranch Sauvignon Blanc **2** Dry Sack Sherry or Lander-Jenkins Spirit Hawk Chardonnay **3** Predator Old Vine Zinfandel or Lander-Jenkins Spirit Hawk Chardonnay **4** Rutherford Ranch Merlot | 105 E. Atlantic Ave., cabanarestaurant.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

\$55
*

RESERVE YOUR SEAT

☎ 561-274-9090

WINES



CARPE DIEM BY CAFÉ DE FRANCE

About the Restaurant: Café de France has provided tradition and quality since 1820 by offering an authentic and healthy cuisine in an elegant atmosphere.

HORS D'OEUVRE

MEDITERRANEAN PLATE — red pepper hummus, tapenade, baba ghanoush, roasted pepper, feta cheese **1**

APPETIZER

CARPE DIEM SALAD — organic greens and arugula, caramelized walnuts, cranberries, raisins, blue cheese, tomatoes **or** **ONION SOUP** **2**

ENTRÉE

NEW ZEALAND LAMB SHANK—braised on burgandy wine with gratin potatoes and grilled asparagus **or** **RED SNAPPER**—butterflied, almond-crusted with honey lemon sauce, risotto and haricot vert **3**

DESSERT | CHOCOLATE FONDANT served with warm Belgium chocolate and fresh fruit **4**

1 Rutherford Ranch Sauvignon Blanc **2** Lander-Jenkins Spirit Hawk Chardonnay **3** Rutherford Ranch Cabernet Sauvignon or Rutherford Ranch Sauvignon Blanc **4** Dry Sack Sherry | 110 E. Atlantic Ave., Suite 120

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

\$60
*

RESERVE YOUR SEAT

☎ 561-455-2140

WINES



CAFFÉ LUNA ROSA

\$75*

RESERVE YOUR SEAT

☎ 561-274-8898 EXT. 12

About the Restaurant:
Caffé Luna Rosa is the Italian restaurant on the beach and the oldest Italian restaurant in Delray Beach. Caffé Luna Rosa offers an oceanview dining experience where great food and a great environment come together.

HORS D'OEUVRE

CHAMPAGNE POACHED JUMBO GULF SHRIMP COCKTAIL with local yellow tomato cocktail sauce and micro greens

1

APPETIZER

PONTANO FARMS ARUGULA SALAD—locally grown arugula served with honey spice pecans, roasted Bosc pears and Maytag bleu cheese

2

ENTRÉE

WHOLE ROASTED FILET MIGNON OSCAR—All natural slow-roasted tenderloin of beef sliced and topped with jumbo lump crab and Bearnaise sauce and served with potato, grape tomato and asparagus hashbrowns

3

DESSERT | HOUSE MADE TIRAMISU—Imported Italian lady fingers soaked in espresso and Italian liquors and layered with marscapone cheese.

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Rutherford Ranch Cabernet Sauvignon 4 Rutherford Ranch Merlot | 34 S. Ocean Blvd., caffelunarosa.com

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WINES



CITY OYSTER

\$65*

RESERVE YOUR SEAT

☎ 561-272-0220

About the Restaurant:
This upscale venue follows the rules of hip dining: great ambience, stylish surrounding and a terrific menu. The seafood arrives daily from local purveyors and from fisheries in the Northeast.

HORS D'OEUVRE
ASSORTED SUSHI

1

APPETIZER

CAMPANIA BUFFALO MOZZARELLA with heirloom tomatoes, grilled multigrain, sea salt, extra virgin olive oil and 12-year-old balsamic or **CLASSIC LOBSTER BISQUE**

2

ENTRÉE

CRAB CRUSTED SNAPPER OVER A BABY GREENS SALAD with tomatoes, cucumber, carrot and crispy alumettes with lemon caper aioli or **SHRIMP BUCATINI CARBONARA** with crispy prosciutto, spinach, peas, tomatoes and Parmesan cream sauce

3

DESSERT | WARM CHOCOLATE CAKE with vanilla ice cream or **KEY LIME TART** with fresh berries

4

1 2 3 Rutherford Ranch Sauvignon Blanc 3 Rutherford Ranch Merlot 4 Rutherford Ranch Cabernet Sauvignon or Dry Sack Sherry | 213 E. Atlantic Avenue, cityoysterdelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



CUT 432

\$85*

RESERVE YOUR SEAT

☎ 561-272-9898

About the Restaurant:
CUT 432 continues to please. It's been four years since CUT 432 opened its glass doors and began to challenge the idea about what a steak house could and should be. It offers succulent cuts of beef, inventive dishes and a great wine list.

HORS D'OEUVRE

CRAB CIGARS with a creamy tarragon sauce and preserved kumquats

1

APPETIZER

GRATIN OF WILD MUSHROOMS over black pepper spaetzle with chevre cream

2

ENTRÉE

MAINE LOBSTER THERMIDOR & NIMAN RANCH BEEF TENDERLOIN with truffled scalloped potatoes

3

DESSERT | WARM CHOCOLATE CAKE

4

1 Lander-Jenkins Spirit Hawk Chardonnay 2 Rutherford Ranch Merlot 3 Predator Old Vine Zinfandel 4 Dry Sack Sherry | 432 E. Atlantic Ave., cut432.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



GOL! THE TASTE OF BRAZIL

\$55*

RESERVE YOUR SEAT

☎ 561-272-6565

About the Restaurant:
GOL! is lauded in several South Florida publications—from earning honors as the best churrascaria (*Palm Beach Post*) to the best Latin American restaurant in South Florida (*Boca Raton*) to the best rodizio in Palm Beach (*New Times*).

HORS D'OEUVRE

CAESAR SALAD *or* MUSSELS MARINIÈRES

1

APPETIZER

SNAPPER CÉVICHE *or* CALAMARI SALAD

2

ENTRÉE

SIRLOIN STEAK *OR* CHICKEN *wrapped in bacon or* BRAZILIAN SAUSAGE AU VINAIGRETTE TROPICAL, *both options served with rice and beans*

3

DESSERT | BRAZILIAN FLAN *or* CHOCOLATE MOUSSE CAKE

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Predator Old Vine Zinfandel *or* Rutherford Ranch Cabernet Sauvignon 4 Dry Sack Sherry
411 E. Atlantic Ave., golthetasteofbrazil.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



LA CIGALE

About the Restaurant:
Just south of busy Atlantic Avenue on Federal Highway, you will be swept away to the sights and smells of the Mediterranean coastline. Think of the French Riviera, Morocco, Greece, Italy and delight in the cuisines of each.

HORS D'OEUVRE(S)

ASSORTMENTS OF ANTIPASTI—*Chef's choice*

1

APPETIZER

JUMBO LUMP MARYLAND CRAB CAKE *with julienne vegetables, grainy mustard reduction or* BEET AND GOAT CHEESE SALAD —*Served over frisée lettuce with roasted walnuts and champagne vinaigrette*

2

ENTRÉE

VEAL TENDERLOIN *wrapped with prosciutto di parma, sliced, topped with a morel mushroom sauce, served with jumbo asparagus or* SEAFOOD PAELLA —*Spanish rice, mussels, shrimp, scallops, calamari, chorizo sausage, green peas and sweet peppers*

3

DESSERT | MIXED FRUIT TART *with whipped cream and raspberry coulis*

4

1 Rutherford Ranch Merlot *or* Lander-Jenkins Spirit Hawk Chardonnay 2 Rutherford Ranch Sauvignon Blanc 3 Rutherford Ranch Cabernet Sauvignon *or* Lander-Jenkins Spirit Hawk Chardonnay 4 Lander-Jenkins Spirit Hawk Chardonnay *or* Dry Sack Sherry
253 S.E. Fifth Ave., lacigaledelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



LEMONGRASS ASIAN BISTRO

\$70*

RESERVE YOUR SEAT

☎ 561-278-5050

About the Restaurant:
No matter what type of Asian cuisine you desire, you'll find something on the extensive menu at Lemongrass.

HORS D'OEUVRE

TEMPURA SCALLOPS *with fresh mango salsa*

1

APPETIZER

GRILLED LOBSTER GREEN SALAD *with cherry tomatoes and daikon, seasoned with Japanese citrus yuzu dressing*

2

ENTRÉE

MISO CHILEAN SEA BASS — *8-ounce grilled marinated Chilean sea bass, steamed spinach and Japanese rice or* LOBSTER PAD THAI — *Stirred rice noodle, beansprout, scallion, peanut, eggs and 8-ounce lobster tail*

3

DESSERT | THAI YOUNG COCONUT CUSTARD *and caramelized pineapple*

4

1 Lander-Jenkins Spirit Hawk Chardonnay 2 Rutherford Ranch Sauvignon Blanc 3 Lander-Jenkins Spirit Hawk Chardonnay *or* Rutherford Ranch Sauvignon Blanc *or* Rutherford Ranch Merlot 4 Rutherford Ranch Sauvignon Blanc | 420 E. Atlantic Ave., lemongrassasianbistro.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



MAX'S HARVEST

\$89*

RESERVE YOUR SEAT

☎ 561-381-9970

About the Restaurant:

Enjoy the sheer pleasure of seasonal, locally grown ingredients and the simple, sophisticated flavors that result when you let the land speak for itself. Come dine with us as a guest and enjoy your time as much as we've enjoyed bringing harvest to you.

HORS D'OEUVRE
PALMETTO CREEK FARMS PORK EMPANADA,
mustard green slaw, chow chow, crema

1

APPETIZER
POACHED ARTICHOKE BRUSHETTA, *garlic confit, sizzled bay scallops, oil cured heirloom tomato*

2

ENTRÉE **ISLAND SPICED AKAUSHI SHORT RIB,** *whipped boniato, hearts of palm, green papaya, lime "caviar"*

3

DESSERT | ESPRESSO TRES LECHES WITH WARM STRAWBERRY COMPOTE AND MERENGUE BRÛLÉE

4

1 Rutherford Ranch Merlot 2 Rutherford Ranch Sauvignon Blanc 3 Lander-Jenkins Spirit Hawk Cabernet Sauvignon 4 Dry Sack 15-Year-Old Sherry | 169 N.E. Second Ave., maxsharvest.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



PRIME

\$75*

RESERVE YOUR SEAT

☎ 561-865-5845

About the Restaurant:

PRIME's modern supper club concept by Steven Pellegrino, delivers dining excellence and classic glamour of decades past. Executive Chef Peter Masiello prepares the best of land and sea, serving guests certified USDA prime steak, sushi and seafood of the highest quality.

HORS D'OEUVRE
BEEF TENDERLOIN TARTAR *toastini, truffle essence, pecorino*

1

APPETIZER
MARYLAND STYLE CRAB CAKE *with roasted corn sauce, "straw and hay"*

2

ENTRÉE **8-OUNCE PRIME FILET MIGNON**—*baby broccoli rabe, roasted shallot mashed potatoes, lobster bernaise*

3

DESSERT | HOUSE SPECIAL DECADENT CHOCOLATE BREAD PUDDING

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Rutherford Ranch Cabernet Sauvignon 4 Lander-Jenkins Spirit Hawk Cabernet Sauvignon | 110 E. Atlantic Ave., primedelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



SPOONFED

\$70*

RESERVE YOUR SEAT

☎ 561-450-7557

About the Restaurant:

Visit the website for restaurant information.

HORS D'OEUVRE
HOT EGGPLANT CAPRESE—*fresh mozzarella, ricotta, prosciutto, basil, roasted roma tomato sauce*

1

APPETIZER
FRESH FOUR-CHEESE PEAR TORTELLONI
with truffle cream sauce

2

ENTRÉE **8-OUNCE FILET MIGNON** *served with lobster chive mashed potatoes, shrimp garlic lemon white parsley, broccoli*

3

DESSERT | LEMON LAYER CAKE *with blackberry sorbet*

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Cabernet Sauvignon 3 Rutherford Ranch Cabernet Sauvignon 4 Lander-Jenkins Spirit Hawk Chardonnay | 217 E Atlantic Ave., spoonfeddelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



SUNDY HOUSE

About the Restaurant:
With its magnificent views and superb culinary creations, dining at the renowned Sundry House restaurant features globally inspired fare and an extensive wine list to be savored indoors or al fresco. The open-air bar is a evening spot for pre- or après-dinner drinks.

\$75*

RESERVE YOUR SEAT

☎ 561-272-5678

HORS D'OEUVRE

PORTOBELLO MUSHROOM & TOMATO BRUSCHETTA —garlic and herb cheese, herb crostini, bay leaf balsamic reduction **or** **CHILLED BLUE POINT OYSTER** —sea salt and vinegar "air," shallots, Tabasco pearls

1

APPETIZER

SMOKED SALMON "DUST" —bagel crisp, chive crème fraiche, pickled pearl onion **or** **ROASTED BEET CARPACCIO** —Baby arugula, crumbled goat cheese, lemon vinaigrette, shaved radish

2

ENTRÉE

PAN-ROASTED WILD BOAR TENDERLOIN —parsnip puree, brussel sprout leaf sauté, pickled apple jam, grain mustard gastrique, toasted pine nuts **or** **BAKED ATLANTIC POMPAÑO** —sweet corn arepa, steamed asparagus, burnt coffee emulsion, endive marmalade

3

DESSERT | RED VELVET MARSARPONE CHEESECAKE —mint chantily cream, strawberry balsamic reduction

4

1 Lander-Jenkins Spirit Hawk Chardonnay or Rutherford Ranch Sauvignon Blanc 2 Rutherford Ranch Sauvignon Blanc or Rutherford Ranch Merlot 3 Predator Old Vine Zinfandel or Lander-Jenkins Spirit Hawk Chardonnay 4 Dry Sack Sherry
106 S. Swinton Ave., sundryhouse.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.



THE OFFICE

About the Restaurant:
The Office is a modern American gastro pub, a charmed neighborhood watering hole that is comfortable and where the food is as important as the drink. Not quite a bar and not quite a restaurant, The Office is offering a casual-meets-refined atmosphere.

\$65*

RESERVE YOUR SEAT

☎ 561-276-3600

HORS D'OEUVRE

AHI TUNA CRUDO —Confit potato salad, piment d' espelette, chorizo, ciabatta crostini

1

APPETIZER

CAULIFLOWER SOUP —roasted wild mushroom, micro greens, truffle essence

2

ENTRÉE

ALL-NATURAL ROASTED HALF CHICKEN —semolina pasta, farm-fresh vegetables

3

DESSERT | NEW YORK STYLE CHEESECAKE with fresh berries, whipped cream and framboise reduction

4

1 Rutherford Ranch Sauvignon Blanc 2 Rutherford Ranch Merlot 3 Lander-Jenkins Spirit Hawk Cabernet Sauvignon 4 Lander-Jenkins Spirit Hawk Chardonnay or Dry Sack Sherry
201 E. Atlantic Ave., theofficedelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.



TRAMONTI ITALIAN RISTORANTE

About the Restaurant:
Tramonti Ristorante, with roots on New York's Mulberry Street (Angelo's), is always packed. Every meal is superb.

\$75*

RESERVE YOUR SEAT

☎ 561-272-1944

HORS D'OEUVRE

MEATBALLS IN BRACIOLA SAUCE or EGGPLANT SCIUE SCIUE or MOZZARELLA with tomatoes and roasted peppers

1

APPETIZER

GNOCCHI SORRENTINA or RIGATONI VODKA

2

ENTRÉE

VEAL CHAMPAGNE or FLOUNDER FRANSESE or CHICKEN PORTOBELLO

3

DESSERT | CANNOLI or TIRAMISU or CHEESECAKE (All served with coffee or tea)

4

1 Rutherford Ranch Merlot 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Lander-Jenkins Spirit Hawk Chardonnay or Predator Old Vine Zinfandel 4 Lander-Jenkins Spirit Hawk Chardonnay or Dry Sack Sherry | 119 E. Atlantic Ave., tramontidelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.



TRYST

About the Restaurant:
Tryst is a local restaurant with a neighborhood pub feeling. We offer lunch, dinner, happy hour and late-night bites. The menu is inspired by the rich bar culture of Europe, with an emphasis on seasonal, mostly local, farm-fresh ingredients.

\$65*

RESERVE YOUR SEAT

☎ 561-921-0201

HORS D'OEUVRE
GARLIC ROASTED SHRIMP with romesco and Spanish olives

1

APPETIZER
ARUGULA-ENDIVE SALAD with fried goat cheese, strawberries and aged balsamic vinaigrette

2

ENTRÉE **PORTER BRAISED BEEF SHORT RIB** with pea shoots and fingerling potato, English pea and corn ragout

3

DESSERT | **CARAMEL-COFFEE FLAN** with lemon biscotti

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Predator Old Vine Zinfandel or Rutherford Ranch Cabernet Sauvignon 4 Dry Sack Sherry
4 E. Atlantic Ave., trystdelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



UNION

About the Restaurant:
With the website for restaurant information.

\$65*

RESERVE YOUR SEAT

☎ 561-330-4236

HORS D'OEUVRE
LEMONGRASS POACHED OYSTER with shaved diver scallop and citrus ponzu taboule

1

APPETIZER
QUINOA CRUSTED SHRIMP with arugula, Korean-style salsa and yuzu powder

2

ENTRÉE **THAI BEEF TENDERLOIN** with bamboo rice timbale, crispy brussel sprouts and pickled carrots

3

DESSERT | **LYCHEE PANNA COTTA** with passion fruit caviar

4

1 Rutherford Ranch Sauvignon Blanc 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Rutherford Ranch Cabernet Sauvignon or Lander-Jenkins Spirit Hawk Cabernet Sauvignon 4 Dry Sack Sherry
8 E. Atlantic Ave., uniondelray.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES



VIC & ANGELO'S

About the Restaurant:
Vic & Angelo's grand Italian coal-oven enoteca features big-city rustic Italian dining in the heart of South Florida. Vic & Angelo's founder David Manero has created a culinary sensation that can be enjoyed by the entire family.

\$65*

RESERVE YOUR SEAT

☎ 561-278-9570

HORS D'OEUVRE
SEASONAL FRESH FIGS stuffed with walnut gorgonzola wrapped in prosciutto di parma glazed with allspice honey

1

APPETIZER
ZUCCHINI with roma tomato and fresh burata mozzarella and a bed of arugula and aged balsamic reduction

2

ENTRÉE **PRIME AGED GORGONZOLA ENCRUSTED 6-OUNCE FILET MIGNON and 7-OUNCE MAINE LOBSTER** served with squash in a brown butter sage and pine nuts sauce or **HOMEMADE CRAB STUFFED CAPPELLACCI** in a tomato and basil cream sauce garnished with jumbo lump crab

3

DESSERT | **CRÈME BRÛLÉE TRIO**, vanilla, pistachio and triple berry

4

1 Rutherford Ranch Sauvignon Blanc or Dry Sack Sherry 2 Lander-Jenkins Spirit Hawk Chardonnay 3 Rutherford Ranch Cabernet Sauvignon or Rutherford Ranch Sauvignon Blanc 4 Dry Sack Sherry | 290 E. Atlantic Ave., vicandangelos.com

* Price per person, does not include tax or tip. Wine pairings donated by Rutherford Wine Company. We ask that you Savor responsibly.

WINES

