

**EVERYDAY  
PEOPLE  
CAFE**

**WINE DINNER**

Wednesday February, 17th, 2010  
6:30 p.m.

**First Course**

***Salpicon de Mariscos***

*Chilled shellfish salad of Maine lobster, mussels & shrimp, spiced blood orange relish.  
Brugnano, Catarratto, "V90 Blanc" Sicily*

**Second Course**

***Stuffed Portabella***

*Marinated cap, artichoke, smoked tomato compote, feta cheese, truffled crostini  
Lurton Pinot Noir, "Les Salices" Vind de Pays d'OC*

**Third Course**

***"Gyro"***

*Grilled lamb shoulder, house flat bread, minted cucumber yogurt sauce, marinated tomato, onion, cucumber & feta cheese  
de Angelis Vesuvio Rosso Lacrima Christi, Campania*

**Fourth Course**

***Grilled Yellow Fin Tuna & Risotto***

*Savory-citrus rubbed loin, saffron risotto, Idiazabel cheese, organic baby arugula  
Natur Monstant, "Mas Franch-Blanc", Monstant*

**Fifth Course**

***Chocolate phyllo Napoleon***

*Layered chocolate mousse and phyllo  
Bodegas Toro, Albala Don PX "grand reserva"*

\$55.00 per person, plus tax & gratuity

11 Center Street, Douglas - (269) 857-4240  
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