



Crown Bistro Restaurant

4-Course
Wine Pairing Dinner
with Chef Jerry
Featuring Haraszthy Wines



HARASZTHY
FAMILY CELLARS



HARE + ASS + TEE

Saturday, August 19

6:00 - 8:00 pm

Cost \$58 per person

(tax & gratuity not included)

- 1 Canapés
Paired with Bearitage Pinot Gris
- 2 Portobello Mushroom Vinaigrette
*Sautéed portobello with olive oil, balsamic vinegar,
and topped with mozzarella cheese*
Paired with Zinfandel-Amador County
- 3 Petit Filet Mignon au Portobello
*Pan-seared filet mignon cooked to perfection,
accompanied with a mini Portobello sauce*
Paired with Bearitage Petite Sirah
- 4 Painter's Palette
Paired with Gloria Tawny Port

Live Music by Los Gatos Blancos

Call to make your reservations
(619) 435-3678 or online at
www.CrownBistro.com

Space is Limited

