



Crown Bistro Restaurant

4-Course Wine Pairing Dinner with Chef Jerry

Influenced by

Bell Wines

Saturday,
October 14

6:00 - 8:00 pm

Cost \$58 per person

(tax & gratuity not included)

Live Music by Shakedown String Duo

1 Bruschetta

Toasted crostini rubbed with garlic and topped with fresh tomatoes, capers, olive oil, sweet basil and balsamic oil

Paired with Sauvignon Blanc

2 Pumpkin Bisque

Delicious pumpkin soup with a hint of sherry wine

Paired with The Scoundrel Red Blend

3 Chianti Short Ribs al Forno

Slow cooked boneless short ribs with Chianti wine reduction & herbs

Paired with Syrah

4 Pumpkin Cheese Cake

Served in a margarita glass

Paired with La Fleur Renaissance Sauternes

Call to make your reservations

(619) 435-3678 or online at

www.CrownBistro.com

Space is Limited

