

# MON AMI

## Chef's Choice

### Stein Hospice Benefit Wine Cellar Dinner

**April 30th 2010**

**Welcome Reception 5:30 PM Dinner 6:30 PM**

**Gloria Ferrer Cuvee "Va de Vi"  
Smoked Salmon Caviar Canapé**

**Mon Ami Pinot Grigio  
Ceviche of Mussels and Artichoke  
Pine Nuts, Currants, Micro Daisies**

**Ca'Ronesca Tocai  
Arborio Rice Porridge  
Seared Sea Scallop and Pancetta  
Sweet Peas and Parmigiano**

**Dr. Loosen "Dr. L." Riesling  
Smoked Pork Sauerkraut Fritter  
Micro Swiss Chard Salad  
Mustard Vinaigrette**

**Ten Mile "The Broken Road"  
Veal Tenderloin  
Shiitake Ragout  
Brandied Lobster Demi Glace**

**Mission St. Vincent Bordeaux  
Tagine of Lamb  
Preserved Lemon and Green Olives  
Almond Date Cous Cous**

**Mon Ami Vidal Blanc  
Catawba Island Creamery  
"Fuzzy Pink Catawba" Ice Cream  
Blueberry Compote  
Honey Crisp**

**To RSVP Contact 419-625-5269, 1-800-625-5269  
or Email: [mzeiger@steinhospice.org](mailto:mzeiger@steinhospice.org)**

# Stein Hospice Wine List

## **Gloria Ferrer Cuvee “Va de Vi”**

*This wine offers abundant aromas of ripe apple, Asian pear and Bing cherries amid enticing yet yeasty tones. On the palate, rich flavors of ripe peach, Meyerlemon, fresh berries and vanilla join with creamy textures in a lasting finish.*

\$20.99 per bottle

## **Mon Ami Pinot Grigio**

*Blue ribbon winner, with the color of straw and a light, fruity and clean taste.*

\$9.99 per bottle

## **Ca’Ronesca Tocai**

*Soft, warm and velvety with pleasant hints of honey and lime blossom. It is lingering, well-balanced and savory.*

\$19.99 per bottle

## **Dr. Loosen “Dr. L” Riesling**

*Shy in aroma, with delicate peach, grapefruit and mineral flavors matched to the bright acidity. This is balanced and graceful, with a long, subtle finish.*

\$11.99

## **Ten Mile “The Broken Road”**

*Zinfandel, Petite Sirah, Carignane and Barbera — grapes that display great ripeness and intensity.*

*These grapes were often planted together in small patches and co-fermented into what was referred to as a field blend. They complemented one another favorably and the wines showed great character with a big, bold, highly extracted style.*

\$9.99 per bottle

## **Mission St. Vincent Bordeaux**

*This elegant Bordeaux releases the entire “Finesse” of the Merlot varietal. Hearty and full bodied, this wine has a slightly toasted finish thanks to a six-month aging in oak barrels.*

\$11.99 per bottle

## **Mon Ami Vidal Blanc**

*A sweet wine made from grapes left on the vine until frozen.*

\$32.95 per bottle

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