

Argentine Wine Dinner
Steel Restaurant
Thursday May 5th, 2011

Menu

Hors' d'oeuvres

*Grilled Sushi Rice Cake with Spicy Tuna, Jalapeno and Tobiko Caviar
Smoked Salmon Mousse Canapés*

Wine - Laborum Torrontés 2009

First Plate

Three Samurai

*Sushi Rice and Wasabi-Honey with Three Toppings: Tuna & Strawberries,
Whitefish & Blackberries, Salmon & Mango*

Wine - Bressia Piel Negra Pinot Noir 2009

Second Plate

*Roast Black Cod Marinated and Glazed with Miso and Sake
With a large Tamago (Omelet) Maki Roll Filled with
Sea Urchin-Snow Crab Rice*

Wine - Las Perdices Sauvignon Blanc Reserva 2008

Third Plate

*Asian Marinated West Texas Beef Rib Eye, Grilled and Served with
Sauteed Vegetables*

Wine - Bressia Profundo 2005

Fourth Plate

Individual Tropical Fruit Trifle

Wine - Tresana 2008 Sparkling Rose

\$75 per person plus tax and gratuity