

Café Nora
Presents a Santa Barbara Dinner
Thursday, September 27, 2007
6:30 pm

First Course

Saffron Mussels
Verdad, Albarino - 2006

Second Course

Grilled Shrimp & Corn Salad
Grilled shrimp, fresh corn, avocado and lime vinaigrette
Au Bon Climat, Pinot Blanc/Pinot Gris - 2005

Third Course

Butternut squash soup with cherry wood smoked salmon
Au Bon Climat, Pinot Noir La Bauge - 2004

Fourth Course

New Zealand rack of Lamb with sundried tomato demiglaze
Verdad, Tempranillo - 2004

Fifth Course

Flourless chocolate cake
White chocolate and raspberry puree
Qupe, Central Coast Syrah - 2005