



Stella Blu

Presents

R. STUART & C. WINEMAKER DINNER

WEDNESDAY, JANUARY 25, 2012

6:30^{PM}

HOSTED BY WINEMAKER ROB STUART

COME AND ENJOY A FIVE COURSE DINNER PAIRED WITH THE
BEST WINES OREGON'S WILLAMETTE VALLEY HAS TO OFFER

1st Course

Carpaccio

Thin slices of seasoned tenderloin topped with citrus, extra virgin olive oil, capers, arugula and fresh Parmigiano Reggiano

Big Fire Rose

2nd Course

Butternut Squash Risotto

Sweet golden cubes of Butternut squash in creamy saffron squash risotto

Big Fire Pinot Gris

3rd Course

Braised Duck Salad

Duck confit over braised fennel, cipollini onions, lardons and toasted hazelnuts topped with a bacon and blood orange vinaigrette

R. Stuart Autograph Pinot Noir

4th Course

Osso Buco

Italian style braised veal shank with vegetables and garnished with a gremolata

R. Stuart Weber Vineyard Pinot Noir

"Special Taste" **R. Stuart Temperance Hill Vineyard Pinot Noir**

Dessert

White Chocolate Bread Pudding

Godiva white chocolate bread pudding with a raspberry and chocolate drizzle

R. Stuart Klipsun Vineyard Tawny Dessert Wine

\$80 PER PERSON - ALL INCLUSIVE

PLEASE CALL **603-578-5557** FOR RESERVATIONS, SEATING IS LIMITED

Stella Blu • 70 East Pearl Street • Nashua NH • 03060

Sponsored by

wineberries