



Emerging Art Scene

+ urban vines presents...
wine company



A CITY HARVEST

6PM AMUSE BOUCHE | 7PM DINNER | SUNDAY 11. 20.2011

321 NESLON AVE.

ATLANTA | GEORGIA | 30313

FEATURING WINES FROM URBAN VINES WINE COMPANY | www.urbanvineswc.com

4 COURSES WITH WINE PAIRING PREPARED BY HOST AND GARAGISTE INDIA RAMOS

1st | Riesling

CITY HARVEST SALAD

Golden Raisins, Gorgonzola Cheese, Field Greens with Cornbread Stuffing Croutons

Cranberry Vinaigrette and a Gravy Drizzle

2nd | Gewürztraminer

PUMPKIN AND SHRIMP BISQUE

Pumpkin and fresh Sage Puree, Heavy Cream with Spiced Shrimp

3rd | Wildberry Shiraz

WILD MUSHROOM HERB ROASTED CHICKEN

Herbed Chicken Breast with Mushroom Ragu, Garden String Bean Bundle

and Butternut Squash Pancakes

4th | Orange Mucat Port

ORANGE AND CRANBERRY BREAD PUDDING

Orange and Cranberry Compote, Sweet Potato Biscuits with a Honey Grand Marnier Drizzle

\$99 plus tax

With an Urban Vines signature wine glass

Info@urbanvineswc.com

Urbantable.tumblr.com

404-919-6494 | 678-820-1981

Vegetarian?? After purchasing your ticket, e-mail us with your name and ticket information to receive our 4 course veggie version the night of the event!