

JANUARY 28, 2008

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Armandos ^{Trattoria}

A NEW YEAR WITH A VIEW!

KICK OFF THE NEW YEAR
WITH EXCELLENT FOOD AND FINE WINE

FEATURING



**VIEWPOINTE
ESTATE WINERY**

5 COURSE PAIRING

2002 Fine Pointe Pinot Noir - Beef carpaccio in a truffle oil sauce

2002 Cabernet Sauvignon - Arancini

2005 Ideal Pointe Barrel Fermented Chardonnay - Smoked salmon wrapped sea scallops

2002 Focal Pointe Cabernet Merlot - Mini involtini di pollo

2005 Reisling - Stuffed grilled calamari with parmesan, prosciutto, and pesto

Lemon ice sorbet to cleanse palate

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ARMANDOS, 350 CABANA RD.

6:00PM \$70.00 PER TICKET

ONLY 66 TICKETS AVAILABLE!

TICKETS WILL BE AVAILABLE AT ARMANDOS, 350 CABANA RD. OR AT

VIEWPOINTE ESTATE WINERY, COLCHESTER, ON

FOR MORE INFORMATION CONTACT JAY : 519-972-3914



Viewpointe Estate Winery invites you
To celebrate Valentine's Day with us!
Menu 2008

British Columbian Wild Salmon Terrine
Poached in Chardonnay, served with a smoked salmon rosette
**with 2005 Ideal Pointe, BF Chardonnay*

Woolwich Chevre and Caramelized Onion
In an aged cheddar tart with fresh sage
**with 2005 Riesling*

Passion fruit Sorbet

Thyme Crusted Beef Tenderloin
Corn fed "AAA" Beef finished with a mushroom demi-glace
served with a golden potato cake,

**2002 Balance Pointe, Cabernet Merlot*

Chocolate Trio
Variety of sweets to share
**2001 Cabernet Merlot*
Coffee and Tea

"Late Night Snack"

Prepared in packaging to take with you or enjoy later in the evening

\$110 per person includes wine pairings * (excludes tax and 15% gratuity)

Cocktails at 6:30

Dinner served at 7:00

Dancing and live entertainment to begin at 9:00

Reservations are required; please call (519) 738 0690

VIEWPOINTE
ESTATE WINERY