



*King Family*  
VINEYARDS

***da Luca Cafe' & Wine Bar and King Family Vineyard***

*Present an evening of fine wine and food pairings*

***January 29th, 2012***

*The evening will begin at 5:30pm with a special tasting hosted by*

*King Family Wine Maker Matthieu Finot*

*Dinner to follow at 6pm*

***1<sup>st</sup> Course***

*Curry Poached Prawns with Ginger Hazelnut Cream, Fennel Profiteroles  
and Crispy Leeks  
Viognier 2010*

***2<sup>nd</sup> Course***

*Micro Green Salad with Quail Confit, Preserved Cherry-Pistachio Panna Cotta and  
Brown Butter Vinaigrette  
Chardonnay 2010*

***3<sup>rd</sup> Course***

*Braised Rock Barn Pork Belly over Ricotta Bread Pudding,  
Rainbow Swiss Chard and Vanilla Parsnip Puree  
Cabernet Franc 2010*

***4<sup>th</sup> Course***

*Dark Plum Tarte Tatin with Shaved Chocolate, Salted Caramel, and  
VA Maple Syrup Whip Cream  
Meritage 2009*

***\$60 per person***

*(price includes meal and wine tastings during meal -does not include tax and 18% gratuity to be added at time of purchase)*

*Reservations are required. You must be 21 years of age to attend this event*

*For reservations, visit [www.daLucaCafe.com](http://www.daLucaCafe.com) at the "Contact Us" page*