

Robertson Winery Dinner Series

Six Tables - Tampa

August 28th and August 31st

First Course

Grilled baby Octopus with black Olive chutney and black Rice

Robertson Sauvignon Blanc, Retreat, 2005

Second Course

Roasted Pepper samoosa with Chive coulis

over Lime-Savoy Cabbage slaw

Robertson Cabernet Sauvignon, 2006

Third Course

Charred Tomato braised Goat over a sweet Potato torte

Robertson Pinotage, 2006

Fourth Course

Grilled Buffalo ribeye with candied Ginger hard sauce

and Millet fritters

Robertson Constitution Road, Shiraz, 2004

Fifth Course

Apricot Genoise with Demerara syrup and Buttercream

Robertson Gewurtztraminer, Special Late Harvest, 2006

\$90.00 *plus tax and gratuity*

Johann Meissenheimer, Robertson Winery

Jerry Stephan, Indigo Wine Group

Adam Hudock, Johnson Brothers

Richard Bottini, Six Tables - Tampa