



Six Tables of Tampa  
4267 Henderson Blvd.  
Tampa, Florida 33629  
813-207-0527

[www.sixtablestampa.com](http://www.sixtablestampa.com)

June 8, 2006

Dear Guests:

Hello all! Summer is here, and I hope you are enjoying this beautiful Florida weather with family and friends. After the huge success and a sold out dining room in May, Six Tables of Tampa announces its Encore Performance of the J. Lohr's Exclusive "Cuvee Series" Wine Dinner on June 28, 2006, at 7 pm. Price per person is \$95.00 not inclusive of tax or gratuity. For those who were on the wait list, here is your chance for a table! As some of you may know, my wife Amy and I are expecting our second child in August and the restaurant will be closed the first week of August. This will be the last wine dinner until September, so take advantage!

The six course menu pairs J. Lohr's highly rated wines with courses including Oolong Tea poached Shrimp with Chive Crème Fraiche and Crisp Fingerling Potatoes paired with *Arroyo Vista Chardonnay* and Poeled Quail breasts over a Brown Rice and Ginger torte paired with *Cuvee Pom Merlot*. The full menu is listed below.

Reservations, as always, are required. National Distribution Wine Spokesperson will be Peter Mennite, and John Anastasi from J. Lohr will be on hand.

We look forward to seeing you soon!

Sincerely,

Richard Bottini

Six Tables of Tampa

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J. Lohr “Cuvee Series” Wine Dinner

Six Tables - Tampa

June 28, 2006

7 pm

First Course

**Grilled Avocado “Panzanella” with roasted Vegetables and Lemon Oil**

*Bay Mist White Riesling*

Second Course

**Oolong Tea poached Shrimp with Chive Crème Fraiche  
and Crisp Fingerling Potatoes**

*Arroyo Vista Chardonnay*

Third Course

**Poeled Quail breasts over a Brown Rice and Ginger torte**

*Cuvee Pom Merlot*

Fourth Course

**Rilette of Wild Boar with Caperberries and assorted Pickles**

*Los Osos Merlot*

Fifth Course

**Grilled Wagyu flatiron filet with Sage braised onions and white Grape conserves**

*Carol’s Vineyard Cabernet Sauvignon*

Sixth Course

**Strawberry Mousse with Caramel Crème Anglaise**

*Wildflower Valdiguie*