

*In the spirit of St. Supery's  
rich, eclectic French-American history...*

We look forward to seeing you.

*Six Tables ~ Tampa*

January 17, 2007 at 7 pm

*First Course*

*Seared Apalachicola Bay Oyster over poached Pears  
and a Black Pepper cracker*

St. Supery Oak Free Chardonnay 2005

*Second Course*

*Sunchoke flan with grilled Asparagus slaw  
and roasted Red Pepper sabayon*

St. Supery Virtu 2005

*Third Course*

*Confit of Pheasant with Flageolet torte*

St. Supery Merlot 2001

*Fourth Course*

*Grilled Ostrich loin with Cherry gastrique*

St. Supery Elu 2001

*Fifth Course*

*Venison carpaccio "Maki" with house pickled Vegetables  
and soft-poached Quail Egg*

St. Supery "Dollarhide" Cabernet Sauvignon 2002

*Sixth Course*

*Strawberry Clafoutis with Caramel crème Anglaise*

St. Supery Moscato 2006

*Six Tables of Tampa*

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