

# CHARLOTTE WINE & FOOD WEEKEND

## **Zebra Restaurant & Wine Bar**

Falcor Winery  
Ryan Bee

Zebra Selections of Passed Hors d'euvres  
*Veuve Clicquot Brut, Reims*

### **Fish Course**

Roulade of North Carolina Rainbow Trout  
Saffron Scallop Mousseline  
Caper Reggiano Risotto and Rapini

*'06 Falcor Chardonnay, Sonoma*  
*'05 Falcor Durrell Vineyard Chardonnay, Russian River Valley*

### **Appetizer Course**

Sweetbreads of Veal En Croute  
Morels with Pancetta, Pinot Noir Glace

*'06 Falcor Pinot Noir, Sonoma Valley*

### **Sorbet**

### **Fowl Course**

Grilled Rosemary Infused Pheasant Breast  
Mango Salsa, Sangiovese Beurre Rouge

*'06 Falcor Sangiovese, Napa*

### **Entrée**

Baron of CAB Strip Loin, Pommes Savoyarde  
Haricots Verts with Tomato Confit and Toasted Almonds  
Glace de Viande

*'03 Falcor Le Bijou, Napa*

### **Dessert**

Wine and Food Week Ultimate Sampler Platter  
Festive Garnishments

*'05 Falcor Zin Port, Napa*