

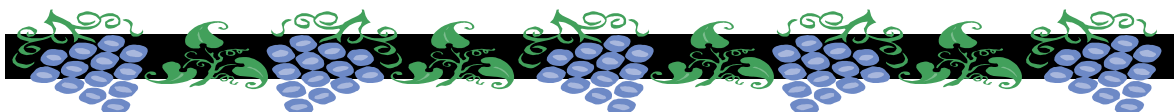
# Back Street Bistro & Easterly Wines

Present

## Winter Wine Dinner

Monday

February 25, 6:00 p.m.



### Reception

fresh fruit, cheese & crackers

Prosecco di Valdobbiadene  
Brut NV, DeFaveri

### First Course

baked stuffed scallops on the half-shell  
winter squash puree & spicy pepper jelly

2007 Professor Black, Sauvignon Blanc  
South Africa

### Main Course

whole-roasted New England farmed lamb loin chop  
roasted red bliss potatoes, garlic-braised broccoli rabe

2003 Malbec  
Argentina

### Dessert

goat cheese crème brûlée filled poached pear

1996 Colheita Madeira  
Portugal

\$55 per person + tax & gratuity

**Call 725-4060 for reservations**