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WINE GRILL JAZZ CLUB
Congratulations
Harbor-UCLA Medical Grads!!
June 19, 2009

The Menu
WITH SOMMELIER SELECTED
WINE PAIRINGS

SALAD
Organic Baby Spinach
Nobilo Sauvignon Blanc, New Zealand
classic, powerful white wine with massive grapefruit and passionfruit character

ENTREE SELECTIONS
Braised Snake River Kobe Beef Short Ribs
Tomasca Cabernet Blend 2006 Puglia, Italy
dense, chewy character with a ripe stew of black cherries and plums, supported by classic earth and roses

German Style Wild Alaskan Salmon
E Minor Reserve Shiraz 2007 McLaren Vale
palate-thrilling, ripe, velvety fruit supported by soft peppery aspects of syrah

White Godiva Glazed Free Range Chicken
Santa Barbara Crossing Chardonnay, Central Coast
grown in California’s coolest region, showing a ripe tropical style with a full oak and butterscotch finish

Vegetarian Artisan Garden Pasta
Monastir Garnacha, Carinena Spain
showing the pretty ripe candied fruit of grenache with a firm, leathery Spanish finish

DECADENT HANDCRAFTED FINISH
An Artistic Tasting of RWB Desserts