

Tellers®

AN AMERICAN CHOPHOUSE

\$125 FIVE COURSE WINE TASTING DINNER

TUESDAY, JUNE 27TH, 2017

DINNER WILL BEGIN AT 6:30 PM

FIRST COURSE

Parmesan Crusted Artichoke
Tomato Chutney, Frisee, Balsamic Glaze

Wine Pairing: Pinot Blanc, Robert Foley, California, 2014

SECOND COURSE

Steamed PEI Mussels & Andouille Sausage
Heirloom Tomato, Oregano, Grilled Ciabatta

Wine Pairing: Carignan/Petite Syrah/Tempranillo/Graciano, "Collide", Mark Herold, Napa, 2012

THIRD COURSE

Watermelon Popsicle

Wine Pairing: Jaffelin, Cremant de Bourgogne, Brut Rose, France

FOURTH COURSE

30 Day Aged Filet Mignon
English Peas, Haricot Verts, Foie Gras Butter, Shallot Marmalade

Wine Pairing: Côte-Rôtie, Domaine Garon, "Les Triotes," Rhone, 2013

FIFTH COURSE

Triple Crème A La Truffle
Bison Salami, Marcona Almonds, Baby Chilean Pear

Wine Pairing: Barbera, "Rossore," Iuli, Monferrato, NV

Does not include tax and gratuity. Please note these specials cannot be combined with any other promotions or complimentary cards.