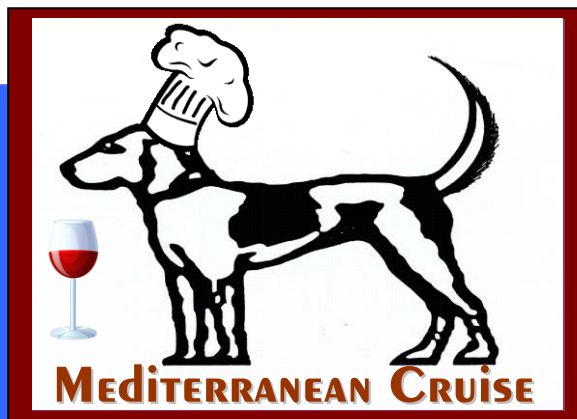


17th
annual
food & wine
weekend



fri & sat
nov 12 & 13
eureka springs
2010

"DONNEZ-MOI UNE BOISSON OU JE TUERAI VOTRE CHIEN"

7 PORTS OF CALL

FEATURING LUIGI BOSCA WINES FROM ARGENTINA

GENOA, ITALY

TUSCAN CROSTINI AND MARINATED BELL PEPPERS

EXTRA BRUT METHODE CHAMPAGNE

VALENCIA, SPAIN

SPICED PUMPKIN SOUP WITH HERB SCENTED CREAM

CHARDONNAY

NICE, FRANCE

SPINACH & ARUGULA SALAD WITH BOSCA PEARS,
DANISH BLUE CHEESE CRUMBLES, WITH A WALNUT VINAIGRETTE

TORRONTES

MARSEILLE, FRANCE

SEARED AHI TUNA WITH A CHILI, LIME, & AGAVE GLAZE

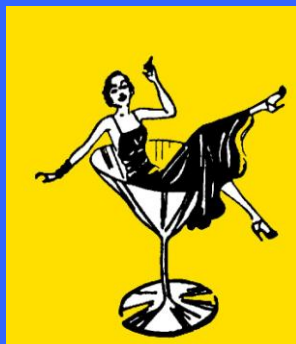
VIOGNIER

BARCELONA, SPAIN

FRIDAY'S ENTREE

POULET BASQUAISE
BASQUE CHICKEN & HAM
OVER HERB RICE

TEMPRANILLO



MONTPELLIER, FRANCE

SATURDAY'S ENTREE

BOUEF BOURGUIGNON
RICH FRENCH BEEF
POT-AU-FEU

CABERNET SAUVIGNON

CORSICA, FRANCE

AGED SHARP CHEDDAR, BRIE, AND GOAT CHEESES

MALBEC

MONACO

ASSORTED CHOCOLATE TRUFFLES

LATE HARVEST GEWÜRZTRAMINER

PRIX FIXE MENU 50 PER PERSON,

(NOT INCLUDING TAX & GRATUITY)

LIMITED SEATING, INSIDE ONLY, RESERVATIONS ENCOURAGED.

ONE SEATING EACH NIGHT, 6:30 P.M.