

Food & Wine Pairing Event

*Sponsored by Curly's Grill & Banquet Center
and Southern Wine & Spirits*

**Thursday, February 25th, 2010
6:30—9:30 pm**

Join Chef/Owners **Kirk & Krista Van Wagner** of Curly's along with
Sous Chef **Rich Obarka** for an exquisite evening of palatable delights
paired with fine wines from **Southern Wine & Spirits**.

BLACK BASS

Crispy skin black bass, baby leeks, roasted cardoons, mustard sauce

Pinot Gris, Mohua, New Zealand

TOMATO SOUP

Roasted tear drop tomatoes, elephant garlic, rabbit rilette, lemon thyme

Malbec, Los Cardos, Argentina

DUALING CHEEKS

Braised beef cheek w/ red cabbage & honey red wine reduction. Sautéed sea bass cheeks wrapped in savoy cabbage w/ champagne emulsion.

Crianza, Marques De Caceres, Spain

VEAL

Roasted boneless veal loin, morel mushrooms, crispy white corn polenta cake, fig vinaigrette

Cote du Rhone, Perrin & Fils,

France

CHALLAH

"French toast" challah, fried bananas, cheese cake ice cream

Riesling, August Kessler, QBA, Germany

\$75 per person inclusive of sales tax & 18% service gratuity

*Information at www.curlysgill.com
Reservations by calling Curly's office at 716.825-0619
Visa/MC/Discover/Amex accepted
Seating in Curly's Banquet Center*