

*The chef at Twenty-One and Main  
and the winemaker at Westbend Vineyards,  
Mark Terry, have selected these wines  
to be paired with a five-course meal  
to be held at WESTBEND VINEYARDS  
Friday, March 19, 2010 at 6:00 PM*

# WESTBEND VINEYARDS

2006 LILLMARK SPARKLING

*Assorted Cheese and Fresh Baked Baguettes*

2008 SAUVIGNON BLANC

*Brown Butter Basted Sea Scallop  
Thyme-Local Apple-Pistachio Compote*

2008 BARREL FERMENTED CHARDONNAY

*Crispy Berkshire Braised Pork  
Creamy Lump Crab Polenta, Arugula Salad, Vanilla Vinaigrette*

2006 VINTNERS SIGNATURE AND 2007 MERLOT

*Lamb Rack and Piedmontese Shortribs  
Caramelized Fennel, Toasted Pine Nut Risotto, Wine Reduction*

2008 LILLY B. VIDAL ICE WINE

*Sweet Potato Cheesecake*

*\$75 per person. Reservations are required.  
Please call (336) 945-5032  
to make your reservation.*