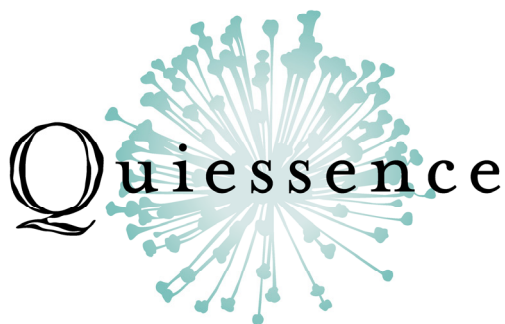


*Handcrafted American Cuisine*  
*Lunch ~ Afternoon Bites ~ Dinner*  
*(602) 276-0601*



*Located on the Farm at South Mountain*  
*6106 S. 32nd Street*  
*Phoenix, Arizona 85042*

*Wine Maker's Dinner Featuring*  
**Jacob Hawkes Of Hawkes Winery**

*And his Handcrafted Estate Wines from Alexander Valley*

Wednesday February 25th 2009, 7:00pm Dinner

Space Is Limited. Reservations Required

602-276-0601

\$79.00 per Person Includes Five Course Dinner, & Wine

Tax and 18% Service Charge Not Included.

**1<sup>st</sup>**

*Marinated Heirloom Cauliflower Salad, with Arugula, Pecans and Chardonnay Vinaigrette*  
*2006 Hawkes Home Ranch Chardonnay*

**2<sup>nd</sup>**

*"Red" Risotto with Grilled Mushrooms, Tuscan Kale and Fresh Herbs*  
*2004 Hawkes Estate Merlot*

**3<sup>rd</sup>**

*Wood Grilled "Power Ranches" Beef Sausage*  
*with Braised Farm Greens and Bordelaise Sauce*  
*2004 Hawkes Estate Cabernet Sauvignon*

**4<sup>th</sup>**

*Cocoa Braised Arizona Elk with Sweet Potato "Mash"*  
*2005 Hawkes Pyramid Vineyard Cabernet Sauvignon*

**5<sup>th</sup>**

*Fresh Local Citrus Tart with Pastry Cream and Pistachios*  
*Hawkes Late Harvest Sauvignon Blanc*

Restaurateur & Executive Chef Gregory LaPrad / Chef de Cuisine Anthony Andiaro