



Opus One

Grand Hotel

Wine Dinner

03.22.13

JOIN US ON FRIDAY MARCH 22, 2013 FOR A GRAND OPPORTUNITY TO TASTE THROUGH AN OPUS ONE VERTICAL OF WINES. CHAMPAGNE RECEPTION BEGINS AT 6:30PM WITH AN EXQUISITE DINNER TO FOLLOW. THIS EVENING ONLY YOU WILL HAVE AN OPPORTUNITY TO PURCHASE SOME OF OPUS ONE'S HIGHLY ALLOCATED WINES. PLEASE CALL 251.990.6374 FOR MORE INFORMATION.

OPUS ONE 2008 | 190.00 OPUS ONE 2005 | 210.00
OPUS ONE 2004 | 225.00

1ST COURSE

 2003 OPUS ONE

SNAPPER ROUGE | SEARED RED SNAPPER WITH SPRING PEA RISOTTO,
BACON LARDONS AND AN OPUS ONE WINE BUTTER SAUCE

2ND COURSE

 2004 OPUS ONE

FABERGÉ DUCK EGG | TENDER DUCK CONFIT, SCRAMBLED DUCK EGGS,
SPRING VEGETABLE BRUNOISE WITH AN OPUS ONE LAVENDER SODA

INTERMEZZO

OPUS-BORSHT SORBET

3RD COURSE

 2005 OPUS ONE & 2006 OPUS ONE

DECADENT DUO | KOBE BEEF MANHATTAN STRIP, OPUS ONE-PURPLE POTATO PUREE,
WHITE ASPARAGUS, CHEF'S GARDEN BABY CARROTS WITH BLACK TRUFFLE DEMI-GLACE

4TH COURSE

 2008 OPUS ONE

ALABAMA ARTISAN CHEESE | BELLE CHÈVRE GOAT CHEESE
WITH HAZELNUT SOIL AND PICKLED BABY VEGETABLES

5TH COURSE

 PORTO, SANDEMAN, FOUNDERS RESERVE

GRAND CHOCOLATE TRILOGY | TAHITIAN DARK "GOLD BAR",
MADAGASCAR MILK CHOCOLATE TRUFFLE TOWER AND A GODIVA "GEODE"

\$190.00 PER PERSON EXCLUDING 8% SALES TAX AND 22% SERVICE CHARGE
ADVANCED PURCHASE BY VALID CREDIT CARD IS REQUIRED ON THE DATE
THE RESERVATION IS MADE | NO REFUNDS OR CANCELLATIONS ALLOWED