

Chef's Night @ Berta's Nov 17, 2008

Choose an appetizer and a main course, included are two wines from the list below

Avocado, Lemon or Balsamic Dressing Melon Minestrone Lobster Bisque
Mozzarella, Tomato & Roasted Pepper Baked, Stuffed Clams Prosciutto with Melon
Hanger Steak Slider with Gorgonzola & Sauteed Red Onions Eggplant Parmigiana
Double Espresso of Porcini (soup)

Breast of Chicken Provencal Roast Cornish Hen

Berkshire Pork Milanese or Parmigiana

"Steack Frites" *Onglet* (AKA Hangar Steak or Butcher's Tenderloin), Special Sauce

Boudin Blanc (Chicken & Veal), Sauteed Vidalia Onions

Sole Francese

"Cannelloni" of Spicy Shrimp, Red Onions & Red Peppers

Bay Scallops: Garlic, Lemon & White Wine or Shallots and Cognac, over pasta

Fusilli with Sweet Pepper, Spicy Sausage, Onion, Tomato & Basil

Vegetable Lasagne with Raschera Cheese, Ricotta, Spinach, Mushrooms, Tomato

Coffee Tea Single Espresso or Cappuccino

\$29.95

"May not be combined with any other offer"

WHITE

#1 Inzolia from Sicily. unoaked, unknown refreshing white

#2 Stickleback White (Semillon, Chardonnay & Viognier) by Ben Glaetzer, S. Australia

#3 Caposaldo Pinot Grigio, Veneto, Italy

ROSE

#4 Chateau du Campuget Rose 2007, Costieres di Nimes, Provence, France

RED

#5 Ch. du Campuget Tradition Rouge (Grenache, Syrah & Mourvedre)

#6 EVIL Cabernet SE Australia

#7 "Zestos ESPECIAL, Spain

#8 Bonarda (100%) "Colonia Las Liebres" Altos de Medrano Mendoza, Argentina

#9 Stickleback Red (Cabernet, Shiraz, Grenache) Ben Glaetzer South Australia

#10 Barbera d'Asti La Nunzia