

**Hospice du Rhone “Dine Around” Dinner Series
“Paso Robles Outsiders” Winemakers Dinner
At
Barrel 27 Wines
Paso Robles, California
May 1, 2009
7:00 PM**

Enjoy a night of hedonistic pleasure with the “Paso Robles Outsiders”. On Friday night May 1, 2009 at Barrel 27 Winery, as part of the Hospice du Rhone celebration we will have a unique winemaker’s dinner with six Central Coast wineries. Wines from Barrel 27, Herman Story Wines, Hug Cellars, Alta Maria, McPrice Myers and Bodega de Edgar.

Acclaimed French chef Claude Chazalon will work his magic and prepare a sumptuous feast that will match perfectly with the Rhone varietals of these limited production wineries. Join us and enjoy a night of awesome food and wines from some of the most sought after producers from the Central Coast.

The dinner reception will start at 7:00 PM. Pricing for this dinner will be \$100 not including tax or gratuity. Seating is very limited. Call Hug Cellars to make reservations at 805-226-8022.

MENU

Passed Appetizers
**2007 Barrel 27, Rose
2008 Moscato**

Roasted Scallops & Shrimps with Pancetta
Smoky Tomato Sauce with Spinach
2007 Herman Story, White Hawk Vineyard, Viognier

Roasted Quail in White Wine Sauce with Mushrooms and Potatoes
2007 Hug Cellars, SBH, Mourvèdre

Braised Beef Flat-Iron in Red Wine Sauce with Carrots and Pearl Onions
2006 Alta Maria Vineyards, Nielson Vineyard, Grenache

Roasted Rack of Lamb, Thyme Jus with Tomatoes and Zucchini
2006 McPrice Myers, “Les Galets” Syrah

Chocolate Marquise with Mascarpone Cream
Fresh Berries and Strawberry Coulis
**2007 Bodega de Edgar
“E2” Syrah/Grenache Blend**

\$100 Per Person Plus Gratuity and Tax

Limited Seating
Call 805-226-8022 For Reservations