

## Samirand Catering

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### Wine & Food Pairings

Midtown Lawfirm, NYC  
June 8, 2009 6-8 pm

#### Assorted Artisanal Cheeses & Fruit Station

Comté (Cow's Milk, Auvergne)  
Jasper Hill Farm Clothbound Cabot Cheddar  
Artisanal Mahon (Cow's Milk, Spain)  
Artisanal Valdeon Blue Cheese (Sheep/Goat/Cow's Milk, Asturias, Spain)  
Chimay (Cow's Milk, Belgium)  
Rainier Cherries, Red & Green Grapes, Farmer's Market Apples & Pears, Fresh Figs,  
Dried Apricots & Plums, Cashews, Almonds, Tunisian Olives,  
Flatbreads, Assorted Crackers & Cheese Straws

Sauvignon Blanc:

'06 Ladoucette Pouilly Fume (Sauvignon Blanc)

*Soft Goat Cheese Bruschetta  
with Lime-Dressed Spring Greens, Fresh Pea Shoots, Chervil*

'07 St. Clair "Pioneer Block 3" Sauvignon Blanc

*Fresh Catch Ahi Tuna Seviche  
with Red Onion, Passionfruit, Cilantro, Orange, Tomatillo, Black & Wasabi Sesame Seeds*

Chardonnay:

'06 William Fevre Chablis "Les Clos" Grand Cru

*Butternut Squash Ravioli with Feta & Hazelnuts in Sage Brown Butter*

'06 Grgich Hills Chardonnay

*Brie, Pear & Pine Nut Puffs*

Pinot Noir:

'05 Bouchard Pere et Fils, Volnay "Close des Chenes"

*Wild Mushroom and Truffle Quichelet*

'07 Felton Road Pinot Noir

*Grilled Salmon Dolmade with Leeks & Lemon Barley*

Cabernet/Bordeaux blend:

'05 Lynch-Bages

*Bittersweet Chocolate Mousse*

'05 Chateau Montelena Cabernet Sauvignon

*Cabernet-Blackberry Gelato with Cabernet-Vanilla-Macerated Berries*

