



Chateau Thomas
Winery
Presents

Guest Chef Joseph Heidenreich for a
Tapas & Wine Winemaker Dinner
March 13, 2010 at 7PM
\$65/person
Call 317-837-9463 for Tickets

First Course

Olives Stuffed with Herb Cheese
Chorizo, Beef Roll with Dates and
Gorgonzola
Seasoned Olive Oil
Wine: 2010 Torrontes

Second Course

Curried Shrimp over Rice Cake
Wine: 2005 Tempranillo

Third Course

Chicken with Eggplant, Peppers and
Tomatoes
Wine: 2006 Tempranillo

Entrée Course

Duck Legs tossed with Romesco Sauce
White Bean Puree
Wine: 2007 Tempranillo

Dessert

Orange Sponge Cake
Chocolate, Almonds and Fig Paste
Balsamic Glaze
Wine: 2008 Sweet Sherry