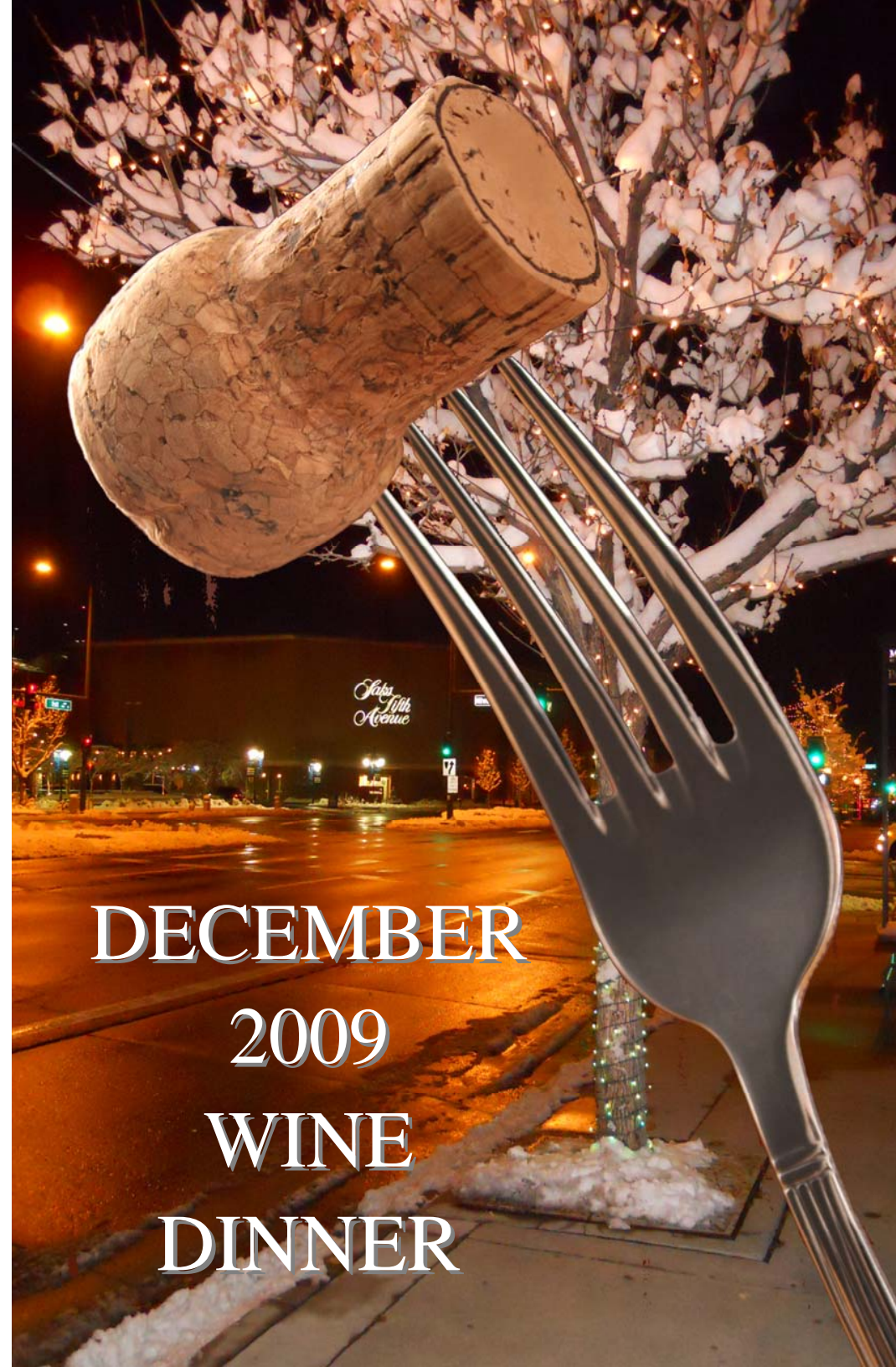




*The*  
**WEBER**

233 Clayton Street  
Denver, Colorado 80206  
For Reservations Please Call  
303-377-8577



**DECEMBER**  
**2009**  
**WINE**  
**DINNER**

December 2009

Please come and enjoy our December Wine Pairing!

We have paired Mumm Napa Brut Prestige with it's balance of creamy vanilla and stone fruit with Gulf Oyster and Hudson Valley Foie Gras to begin your evening.

Pan Seared Australian Barramundi and Mumm Napa's DVX is the Entrée of choice. We are sure you will agree the toasted brioche and Oak Spice in the DVX are an equal match with the Barramundi and Savory Brioche Bread Pudding.

Our finale of Mumm Napa Cuvee "M" and Quince "Arlette" become a fitting celebration for the season.

You simply must bring a guest and enjoy our special menu prepared by our Executive Chef Chris Johnson.

Bon Appétit!



Executive Chef Chris Johnson

And The WEBER Family of Culinary Professionals

*The*  
WEBER

# DECEMBER 2009

WINE DINNER

**Gulf Oyster and Hudson Valley Foie Gras**

Textures of Pear, Oak Essence

**MUMM NAPA BRUT PRESTIGE**

**Pan Seared Australian Barramundi**

Sunchoke- Vanilla Puree, Savory Brioche Bread Pudding

"Truffle Explosion"

**DVX BY MUMM**

**-Intermezzo-**

**Quince "Arlette"**

Apple- Milk Caramel, Vanilla Salt, Fromage Blanc Cream

**MUMM NAPA CUVEE M**

**\$69.95**

Tax and Gratuity not included