



Opus One Vertical Tasting & Food Pairing  
Tuesday, August 10th, 2010  
6:00 pm

The Steakhouse at Azul La Jolla invites you to a once-in-a-lifetime wine and food tasting beneath the stars.

The evening will begin promptly at 6:00 pm, with butler-passed hors d'oeuvres and paired whites. The main event will follow, with a vertical tasting of Opus One vintages 2003-2006 - each paired with a signature dish and cooking demonstration by a Brigantine Family of Restaurants guest chef.

Steve Palumbo, Western Regional Sales Manager for Opus One Winery will be on hand to share his knowledge of Opus One and each of the featured vintages.

TASTING MENU

Maple Leaf Farms Duckling Trio

*Cherry Wood Smoked Duck Breast, Crispy Duck Prosciutto and Tender Duck Confit Pancakes served atop spicy mustard greens with fresh blackberries, roasted pistachios, and a black cherry demi-glaze*

from Guest Chef Kevin Templeton, Eastlake Brigantine  
Opus One 2003

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Kurobuta Pork Loin

*Wrapped in Serrano ham and served with summer bean chorizo salad, cotija cheese arepa and cocoa cherry cream*

from Guest Chef Rigo Gutierrez, Zócalo Old Town  
Opus One 2004

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Pan-roasted New Zealand Rack of Lamb

*Porcini dust, smoked chanterelle mushrooms and blueberry cassis reduction*  
from Guest Chef David Lemus, The Steakhouse at Azul La Jolla

Opus One 2005

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Flame-broiled Greg Norman Signature Wagyu Ribeye

*Cocoa nib-braised black figs, candied bacon and balsamic butter sauce*  
from Host Chef Carmine Lopez, The Steakhouse at Azul La Jolla

Opus One 2006

\$175/person

Due to the exclusive nature of the event, reservations will be limited.  
To make reservations, please call The Steakhouse at Azul La Jolla directly at 858-454-9616.