

Third Annual  
VALENTINE'S DAY WINE DINNER At  
JIMMIE'S CAFÉ  
Thursday, February 14, 2008

## A NIGHT OF TROPICAL ROMANCE III

*A sultry pairing of fine wine and Latin inspired fare.*

### Aperitivo/Appetizer

Grilled Shrimp Ceviche Styled served with a  
Chilled Mango & Cucumber Soup Shooter paired with  
Lunetta Prosecco from Cavit Winery (Italy)

### Ensalada/Salad

Sliced Sirloin Strip crowning Fresh Mixed Greens  
Drizzled with a lively Citrus Vinaigrette paired with  
Pink Merlot from Luna Di Luna Winery (Italy)

### Tercer Plato/Third Course

Pernil (Shredded Braised Pork Shoulder) nestled on a bed of sliced  
Platano Asado (Baked Plantain) paired with  
Cotes du Rhone Rouge from J.Vidal Fleury (France)

### Plato Principal/Main Course

Filet Mignon accompanied by a  
Fresh Vegetable Ragout paired with  
2004 Old Vine Zinfandel from Renwood Winery (California)

### Postre/Dessert

Port Wine Poached Pears nestled in  
Chocolate Genache and garnished with  
Toasted Almonds in a Warmed Cognac & Crème Sauce paired with  
Chocolate Amore (Cocoa Infused Port Styled Wine) from  
Trentadue Winery (California)

Seating begins at 7:10 PM,  
Dinner will be served promptly at 7:30pm

Each guest will leave with a token of our appreciation.  
\$ 119.00 per person/includes tax & gratuity  
Limited Seating Available. Reservations Required.

Call (954) 921 0688 for More Details & Reservations