

Join us on Monday
February 27th at 6 pm
for an amazing
wine & food event
at Second Street!

For the
Love of
Wine

- The release of the Chohany's own Aratas Petite Sirah 2009 Vintage from Napa Valley
- 30+ fantastic wines to taste
- Wine experts to guide us in a fun and informative setting
- Incredible creative appetizers and heavy hors d'oeuvres from Executive Chefs Chris Long & Jose Perez

As many of you know, we have always believed passionately that quality cuisine and fine wine are meant to be paired together. Our recent rating of 94PTS from Wine Spectator for Aratas Petite Sirah and the **DOUBLE GOLD** it received at the 2012 San Francisco Wine Competition (the largest in the country) is something we are very proud of and certainly helps validate our efforts over the past 25 years at Second Street, an American Bistro and our wine venture.

In that spirit, **PLEASE JOIN US** as we celebrate our award-winning wine, toast our winemaker Mike Drash and share a fabulous assortment of fine wines that will be paired with a creative array of incredible foods.

The evening's featured wines will be made available for sale by the bottle and the 2009 Aratas vintage can also be ordered at event-only pricing!

Please **DO INVITE** your friends and family for a festive evening of great friendship, delicious food & incredible wines!

Cost is \$60 + tax/gratuity and is inclusive of wine and food. Space is limited and will sell out fast.

To purchase tickets, visit
www.secondst.com/aratas.html



Second St
an american bistro

For the
Love of
Wine

Wine & Food Event at Second Street February 27th at 6 pm

Featuring an Incredible Presentation of Wine & Food:

**Space is limited
and will sell out fast.**

**Second Street
An American Bistro
140 2nd Street
Williamsburg, VA**

Featuring
**MATT
LOCKHART**
*Local Jazz Artist
playing 6 to 9*

Wine Sampling*

- Aratas – Petite Sirah
- Acacia Carneros Chardonnay
- AP VIN "rosella's Vineyard Pinot Noir Santa Lucia High Lands 10
- Archipel
- Bethel Heights Pinot Noir 92 Spectator
- Bodegas Valduero – Valduero Crianza Ribero del Duero, Spain
- Capture Wines- Cabernet Sauvignon "Revelation" Alexander Valley 09
- 2008 Coho Headwaters (Napa Blend)
- 2010 Copain Wine Cellars Chardonnay
- 2009 Copain Wine Cellars Pinot Noir
- Dusky Goose – Pinot Noir Dundee Hills, Oregon 08
- Emeritus Pinot Noir
- EOS Petite Sirah
- 2006 Fortidega "Salebro" Cabernet IGT (Super Tuscan / Maremma)
- Gary Farrell Russian River Pinot Noir
- Hall Cabernet Sauvignon
- Haraszthy Sonoma Zinfandel 2008
- Hartford Court Chardonnay
- Haut Cotes du Nuit Blanc
- Martella Syrah 2004
- Martinelli Winery "Vigneto de Evo" Zinfandel Russian river Valley 08
- 2007 Mauro Molino Barolo
- 2008 Mayacamas Vineyards Sauvignon Blanc
- Melville Chardonnay 92 parker
- Moccagatta Balin Barbaresco 92 parker
- Patianna Sauvignon Blanc 2010
- Poggio Antico Brunello 93 Parker
- Puriri Hills – Red Bordeaux Blend Reserve 04 Clavedon, New Zealand
- Rutherford Napa Cabernet 2010
- Shane Wine Cellars – Valenti Ranch Syrah, Alexander Valley
- Sierra Cantabria Privada 93 pts Tanzer
- Soter Mineral Springs Pinot Noir
- Sterling Napa Cabernet
- Summers Napa Cabernet 91 Parker
- Tallulah Wines – From Aratas winemaker Mike Drash
- Triton Prieto Picudo 91 tanzer
- Valdez Family winery-Landy Vineyard Zinfandel Russian River Valley 08
- Willakenzie Pierre Leon Pinot Noir
- Zaccagnini Chronicon Montepulciano

Creative Appetizers & Displays

- Oyster Shooter / Honey Peppercorn Mingonette
- House Cured & Smoked Pork Belly
- Sweet Potato Gnocchi/Smoked Tomato-Surriano-Roquefort cream (*Brussels Garni*)
- Oregon Inlet Rockfish Crudo/Meyer Lemon-Napa Olive Oil-20yr Balsamic (*Mint and Globe Basil*)
- Smoked Chicken Breast / Angel Hair Flan
- Veal Short Rib/ Natural Jus/ Goats-r-us Risotto
- Chris' Country Diablo Eggs w/ Texas Caviar
- Artisan Cheese Display
Saint Andre, Il Villaggio Gorgonzola Dolce, Ile de France Chevre, Doux de Montagne, Il Villaggio Asiago and others. Assorted Crackers, Breads & Accoutrements
- Cured Meat Display
Prosciutto, Genoa Salami, Spicy Capicola, Smoked Surry Sausage
- Desserts
Dark Chocolate & Sea Salt Coated Toffee, Chipotle-Toasted Coconut Bark, Individual Crème Brûlée, Assorted Petite Fours, Candied Nuts


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an american bistro

Visit www.secondst.com/aratas.html to purchase tickets.

Don't wait and risk missing this incredible VIP event...purchase your ticket today!

*Subject to change