

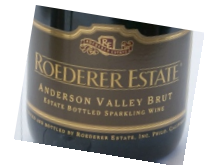
Champagne Tasting at Petar's

Through
March 7, 2010



Enjoy these pairings for a limited time at Petar's

Oysters Rockefeller and Roederer Estate Brut, Anderson Valley
Three classic oysters Rockefeller paired with glass of rich and complex sparkling wine.
12.95



Salmon en Croute and Domaine Chandon Blanc de Noir, Carneros
Salmon filet wrapped in pastry and baked, paired with a glass of sparkling wine made from pinot noir grapes giving it a hint of berry with a creamy finish. Perfect with salmon..
14.95

Blue Cheese Stuffed Mushrooms and Scharffenberger Brut, Mendocino County
Mushroom Caps with a creamy blue cheese stuffing pair wonderfully with this fresh and crisp sparkling wine from north coast made by traditional méthode champenoise process.
12.95

Fried Calamari with a Sparkler

Fried foods pair wonderfully with sparkling wine, choose a glass of any of the above wines and see for yourself!
12.95



Oysters on the Half Shell

Enjoy these with a glass any of the above sparkling wines—a classic combo!
15.95

Strawberries and Bubbly

Fresh strawberries with a glass of any one of the above sparkling wines.
10.95

Be adventurous and create your own combinations from our menu selections.
Champagne is also great for dessert, try it with chocolate.

We are offering 15% discount on bottle prices during this promotion if ordered with meal.

Specials are not valid with any promotional discounts.

