

Malbec Seminar and Wine Dinner

Presented by Mills Fine Wine & Spirits, and Sam's On the Waterfront



Please join us on Thursday April 2, at 7PM
For the Most Unique Tasting Dinner
Scheduled in Annapolis so far this year.
We will offer ten different Malbecs from Argentina in a seminar format,
With two guest speakers who know their Malbecs!

With the seminar we will feature

Argentine and Domestic Cheeses,
Argentine Empanadas as follows: Imported Gouda and Ham;
Argentine Beef with olive, egg, capers and raisins.

After the seminar we move to a special entrée course
with your favorite seminar wine,
followed by an amazing dessert
created by Chef Jerry Trice.

Argentine Sachucha and Matambre with Chimi Churi Sauce
(This is two separate servings of Chorizo and Argentine beef steak)

Alfajores

Sweet cookies stuffed with dulce de leche and coconut
served with crispy decadent churros

Sam's On the Waterfront

2020 Chesapeake Harbour Drive East
Annapolis, Maryland 21403
Phone: 410.263.3600
www.samsonthewaterfront.com

FOR RESERVATIONS

To reserve by mail, please print and fill out the information below and send to Mills Fine Wine and Spirits, 87 Main Street, Annapolis, MD 21401.

Please reserve _____ spaces at the April 2nd tasting at \$59.99 (not including Tax and Gratuity) per person.

PAYMENT OPTIONS

Check Enclosed _____

Please make checks payable to Mills Fine Wine and Spirits

Visa/MasterCard/American Express #

_____ Exp. _____

Name(s) _____

Phone _____ Email _____

Address _____

For refund, all cancellations must be made by 7 days prior to April 2, 2009.

Please call a Mills Wine Consultant at (410) 263-2888 or (800) 261-WINE with any questions.
You can email Mills at info@millswine.com.

Mills Fine Wine & Spirits | 87 Main Street | Annapolis | Maryland | 21401