

## NEWS FROM TRADER VIC'S

### VIVA BRAZIL! AT TRADER VIC'S



Escape to Trader Vic's lounge and give yourself a mini-getaway. We now feature live music in our lounge five nights a week. The music is a perfect accompaniment to our light fare and tropical cocktails. Or just enjoy the entertainment before your dinner at Trader Vic's. You can tune into the sounds of a Brazilian jazz trio on Wednesday evenings. Then on Thursday evenings, Mark Dinan's Sambo Seros band performs. In addition to Samba and jazz, we now have a variety of piano music on Friday, Saturday and Sunday evenings.



Sambo Seros features Bossa Nova, Breda, Forró and Samba music.

4269 El Camino Real  
Palo Alto, CA 94306



**TRADER VIC'S**  
AT DINAH'S GARDEN HOTEL

JOIN US FOR OUR TAHITIAN WINE DINNER  
FEATURING HANDLEY CELLARS WINES  
ON JULY 23.  
SEE INSIDE FOR DETAILS!



The spacious terrace offers both public and private dining areas.

### VIEW FROM THE TERRACE

Our wrap-around terrace is a popular spot for cocktails, appetizers and al fresco dining – especially during the warm summer months.

The terrace may be reserved for private receptions and dinners. In addition to this outdoor area, Trader Vic's banquet and meeting rooms accommodate functions for up to 350 guests. For information, call our Catering Department at **650-798-1306**.



# NEWS FROM TRADER VIC'S

## TAHITIAN WINE DINNER DEBUTS



Treat yourself to this unique pairing at our first winemaker dinner on July 23 – a special five-course menu of Tahitian-inspired cuisine paired with Handley Cellars' renowned wines. Add to the mix lively entertainment by traditional Tahitian dancers.

"We're excited about showcasing a menu inspired by the island of Tahiti and some of the fine wines from Handley," says Trader Vic's General Manager, George Perezvelez. "We hope it will be the beginning of a tradition of winemaker dinners." (See the complete menu for the dinner to the right.)

Winemaker Milla Handley will be at the dinner to discuss the wines and how to pair them with different dishes. A small-allocation winery in Mendocino County's Anderson Valley, Handley Cellars has won many awards, including gold medals at the Pacific Rim

International Wine Competition, the Los Angeles County Fair and the Mendocino County Fair.

The Tahitian Wine Dinner will be served by reservation only on Friday, July 23. Cocktails and appetizers will be served at 6:00 p.m., and the first course will be served at 7:00 p.m. The cost is \$100 per person (including tax and gratuity). **To make your reservation, call 650-849-9800.**

## CELEBRATE THE 60TH YEAR OF THE MAI TAI

Did you know that the world-famous Mai Tai was developed by Victor "Trader Vic" Bergeron at the first Trader Vic's restaurant in 1944? Or that the word "Mai Tai" comes from a Tahitian phrase meaning "out of this world – the best?"

To celebrate the Mai Tai's 60th anniversary, we're giving away a commemorative Mai Tai glass when you order a Mai Tai in our restaurant or lounge. Just present this newsletter on your next visit. (Offer valid Sunday – Tuesday. Expires August 31, 2004.)



## WINE DINNER MENU

FRIDAY, JULY 23, 6:00 P.M.

### Appetizer Choices

Coconut-Crusted Crispy Prawns served with Pineapple Chutney

Dungeness Pan-Fried Crab Cakes Served with Ginger, Green Scallion, Lime and Mango

Sliced Chinese BBQ Duck Dressed with a Red Onion and Papaya Salsa

Hosted Mai Tais, Zombies and Handley Cellars' 2003 Pinot Rosé, Mendocino County

### First Course

Hawaiian Prawn Salad with Mixed Baby Greens on Cherry Tomato Vinaigrette

Featured Wine: Handley Cellars' 2002 Chardonnay, Dry Creek Valley, Handley Vineyard

### Second Course

Tahitian Seafood Stew with Manila Clams, Mahi Mahi and Tiger Shrimp in a Lemongrass-Coconut Milk-Infused Seafood Consommé

Featured Wine: Handley Cellars' 2003 Gewürztraminer, Anderson Valley

### Intermezzo

Guava Sorbet with Fresh-Sliced Kiwi

### Main Course

Grilled and Macadamia-Crusted Banana Dressed with Caramelized Island Sugar Cane

Island-Style Roasted Pork Tenderloin in a Cumin, Garlic and Pineapple Sweet Plum Sauce

Taro Croquette and Sautéed Haricot Verts and Asparagus in a Mild Chili Sambal

Featured Wines: Handley Cellars' 2001 Zinfandel, Redwood Valley and 2002 Sauvignon Blanc, Dry Creek Valley, Handley Vineyard

### Dessert

Coconut Crème Caramel Served with a Tahitian Vanilla and Caramel Syrup and Fresh Tropical Fruit