

JOIN US FOR OUR LATE SUMMER WINE DINNER  
FRIDAY, AUGUST 20<sup>TH</sup>, 2010  
RECEPTION 6:30PM • DINNER 7:00PM

Reception

Summer Corn Fritters  
Kumamoto Oysters with Caviar  
Cantaloupe Gazpacho with Candied Prosciutto  
*The Crossings, Sauvignon Blanc, Awatere Valley,  
Marlborough New Zealand*

Dinner

Maine Lobster Bisque  
Poached Wahoo, Sea Urchin Toast  
*Llai Llai Chardonnay, Bio Bio Valley, Chile*



White Peach and Arugula Salad  
Local Sungold Tomatoes, Coach Farm Triple Cream  
*Castello Di Monastero, Chianti Classico, Tuscany, Italy 2006*



Pork Trio  
Bing Cherry Stuffed Pork Tenderloin, Caramelized Pork Belly,  
Homemade Sage and Red Wine Sausage  
*Ruta 22 Malbec, Patagonia, Argentina*



Black Mission Fig Crème Brûlée  
Triple Chocolate Biscotti  
*Castello di Monasterio Lunanuova, Tuscany, Italy*

Reservations Required • 433.3050 • \$65++pp