

*August 23, 2008*

***Cantaloupe Gazpacho***

*Farm stand fresh cantaloupe with spearmint  
Matched with two ounces of Concord*

***Micro Greens***

*Tossed in lemon extra virgin olive oil,  
Rosemary marinated red and yellow tomatoes,  
Slightly sweetened crème fraiche, radish sprouts  
Balanced with four ounces of Seyval Blanc*

*Fresh onion and fennel seed bread with garlic thyme butter*

***Arctic Char Filets***

*Crusted with boiled peanut chili paste  
Roasted red potatoes and broccoli with spiced butter  
Harmonized with five ounces of Chardonnay*

***Whole Bean Vanilla Ice Cream Sundae***

*Topped with bourbon caramel sauce and macerated plums  
Pleasantly paired with two ounces of Chancellor*

*November 15, 2008*

***Tea-Steamed Duck Medallions***

*Spiced Fig Sauce on Bibb Lettuce  
Paired with two ounces of Chancellor*

***Lamb Stew***

*Saffron Water with a Dollop of Minted Sour Cream  
Matched with four ounces of Merlot*

*Fresh Herb Bread with Coffee Butter*

***Roasted Pheasant Breast***

*Tart Apples, Carrots, New Potatoes, Tangerine Basting Juice  
Balanced with five ounces of Cabernet Sauvignon*

***Apple Dumpling***

*Winter Fruit Compote and Cinnamon Cream  
Harmonized with two ounces of Riesling*

*March 28, 2009*

***Quincy Linguini Nest***

*Topped with a meatball  
Paired with two ounces of Chardonnay*

***Baby Spinach Salad***

*Sliced apples, crisp bacon, dried cranberries, cranberry vinaigrette  
Matched with four ounces of Riesling*

*Fresh olive oil bread*

***Thick Cut Asiago-Stuffed Pork Chop***

*With maple mustard glaze, creamy baked herbed polenta,  
Cream of wild mushroom green bean casserole with toasted fennel seeds and garlic crumbs  
Balanced with five ounces of Cabernet Sauvignon*

***Spiced Molten Chocolate Cake***

*With ginger rum ice cream  
Harmonized with two ounces of Merlot*

***April 25, 2009***

***Saffron Thread Risotto Cakes***

*With red pepper chive oil and sautéed shrimp  
Paired with two ounces of Cabernet Sauvignon*

***Asian Pear and Red Leaf Lettuce Salad***

*With spicy toasted walnuts  
Matched with four ounces of Chancellor*

*Chive Popovers with Sundried Tomato Basil Butter  
Complement the second and third courses*

***Red Snapper Crusted in Herbs de Provence***

*Garlic mashed potatoes with extra virgin olive oil,  
Roasted sweet onions,  
Wilted spinach,  
Roasted red peppers  
Balanced with five ounces of Chardonnay*

***Crème Fraiche Cheesecake***

*With honey rum roasted pineapple  
Harmonized with two ounces of Riesling*

***Saturday, June 6, 2009***

***Mozzarella Cakes***

*Topped with plum tomato cream  
Paired with two ounces of Seyval Blanc*

***French Style Shrimp Salad***

*Marinated chilled shrimp with gourmet salad greens,  
Byzantine olives, artichoke hearts, and crisp-tender green beans,  
Drizzled with a lemon-Dijon vinaigrette  
Matched with four ounces of Chardonnay*

*Fresh baked French baguettes with compound chive butter  
Complement the second and third courses*

***Braised Shortribs***

*In ancho chile coffee sauce,  
Honey-chipotle baked beans,  
Roasted potato salad with mustard dressing  
Balanced with five ounces of Cabernet Sauvignon*

***Strawberry Shortcake***

*With Grand Marnier soaked strawberries  
Harmonized with two ounces of Chancellor*