

Winter Wine Dinner

Thursday, January 17th

Hor d'oeuvres, cash bar ~ 6:30pm

Five-Course Wine Dinner featuring wines from

Valenzano Winery, Shamong, NJ

Amuse`

Blackened Jersey sea scallops, citrus salsa, micro greens

Peach Pinot Grigio

Salad

Locally grown beets, mixed greens, crumpled goat cheese, balsamic-cranberry vinaigrette,
toasted almonds, candied cranberries

"Berry Red" cranberry wine

Fish

Tomato-poached Atlantic Halibut, capers, kalamata olives, braised field greens

Vidal Blanc

Meat

Beef wellington, wild mushroom duxelles, puffed pastry, red wine demi, roasted curried sweet potatoes

Old Indian Mills Red

Dessert

Chocolate Panna Cotta, Shamong drunken berries porte

Blackberry Syrah

Fare ~ \$79.00 per person plus tax and gratuity

Limited seating