



WINE PAIRING LUNCH MENU

Saturday, September 25th 2010

Cuisine prepared by Chef Murphy & Cocktails created by Hush Cocktails, Inc.

Aperitif

White Wine Specialty Sangria created by Hush Cocktails

Wine: Vetter Vineyards Winery: Traminette

COURSE ONE

Culinary: FRISEE SALAD: Chevre, Toasted pumpkin seeds, pickled red onions and a sweet pear vinaigrette

Wine Pairing: Johnson Estate Winery: Estate Riesling

COURSE TWO

Culinary: SEARED WALLEYE: Roasted Red Pepper, Polenta wilted spinach finished with a tarragon beurre blanc

Wine Pairing: Mazza Chautauqua Cellars: Pinot Grigio

COURSE THREE

Culinary: BRAISED SHORT RIBS: Creamy bacon orzo sautéed baby carrots & a wild mushroom demi

*Wine Pairing: Mazza Chautauqua Cellars: Proprietors Reserve
Vetter Vineyards Winery: Pinot Noir*

COURSE FOUR

Culinary: Pumpkin Brulee

Wine Pairing: Johnson Estate Winery, Ice wine