



WEDNESDAY JUNE 18th, 2008

*HOSTED BY, PAUL HAAR LEN DEPAS,
EDDIE TUVIN, & STEVE ABRAMOWITZ*

First Course

Spiral Path Farms' Red Oak Lettuce
House Made Ricotta, Tupelo Honey, Spiced Pecans
~Adelsheim Auxerrois, Willamette Valley, Oregon, 2006~

Second Course

Maine Lobster Agnolotti
Mascarpone, Sultana Raisins, Pistachios
~Shaps & Roucher-Sarrazin 1er Cru Saint-Aubin, France, 2005~

Third Course

Rhode Island Jumbo Rockfish
Bacon Braised Swiss Chard, Apple Gastrique
~OR~

Barnegat Light Day Boat Scallop
Pancetta-Blue Cheese Risotto, Fig Vinegar
~OR~

Hudson Valley Foie Gras
Broiled Unagi, Local Cherry-Sweet Soy Drizzle

~Cat Amongst the Pigeons, Nine Lives Cuvee Barossa Valley, Australia 2005~



Fourth Course

Mediterranean Branzini
Saffron Pearl Pasta, Broccoli,
Littleneck Clam Mariscada

~OR~

Wood Grilled Berkshire Pork Loin
Farro, Parsley-Feta Salad, Citrus

~OR~

Wood Grilled Bigeye Tuna
Basil-Sweet Onion Reduction, Grilled Zucchini

~Downing Family, Syrah, Oakville, Napa Valley, California 2004~

Fifth Course

Artisanal Cheese Plate
Cow Girl Creamery

~OR~

Blackberry Shortcake
Whipped Cream, Fresh Blackberry Compote

~OR~

Chocolate Peanut Butter Crunch Cake
Caramelized Bananas, Peanut Brittle

~Taylor Fladgate Late Bottled Vintage Port, Portugal, 2000~

Executive Chef: Danny Wells
Sous Chefs: Quanta Robinson, Rick Cook, Russell Smith
Executive Pastry Chef: Susan Wallace
Wine Director: Todd Tooms
General Manager: Joseph Zumano