

MARCH 10, 2011

6PM

WHITE MOUNTAIN CIDER COMPANY WELCOMES
MASTER SOMMELIER FRED DEXHEIMER IN
A WINE VS. COCKTAIL DINNER

1ST COURSE

~TARTARE~

WINE = SALMON, HOMEMADE CRÈME FRAICHE, VANILLA BEAN & GRAPEFRUIT
COCKTAIL = TUNA, PICKLED GALANGAL, KAFFIR LIME

2ND COURSE

WINE = BROWN BUTTER CARROT & FENNEL RAVIOILI, HOUSE SAUSAGE, CLAM
AND LOBSTER SAUCE
COCKTAIL = HOMEMADE RICOTTO STUFFED AGNOLOTTI, MAINE SHRIMP,
LEMON, CAPERS

3RD COURSE

WINE = PORK CHEEKS, CARAMELIZED TOMATO JAM, WHITE BEANS, MARJORAM
COCKTAIL=GARLIC STUFFED PORK TENDERLOIN, STEWED PLUMS, CRISPY KALE

4TH COURSE

WINE = BRAISED OXTAIL, PORCINI MUSHROOMS, GNOCCHI
COCKTAIL = BACON CRUSTED BEEF TENDERLOIN, PARSNIPS, BALSAMIC SAUCE

5TH COURSE

WINE = CHESTNUT CREPES WITH GIANGUJA
COCKTAIL = CAMBOZOLA CHEESE TART

RIDES HOME CAN BE PROVIDED, PLEASE LET ME KNOW IN ADVANCE!

“LET’S BLOW IT UP” ~ FRED DEX

RESERVEVATIONS ARE LIMITED
\$100 PER PERSON ++