

WINE DINNER

with Milbrandt Vineyards – *upstairs @* Ocean boulevard
Tuesday, June 15th, 2010

Aperitif of *Milbrandt Riesling, Traditions 2007*
with specially prepared Hors d'oeuvres – 6:00pm-7:00pm

First Course

Milbrandt Pinot Gris, Traditions 2008

White Wine & Butter Steeped New England Mussels over Herbed Soft Polenta

Second Course

Milbrandt Chardonnay, Traditions 2006

Coconut-Curry steeped Tilefish with Julienne Vegetables, Lime and Cilantro

Third Course

Milbrandt Merlot, Traditions 2007

Oven Roasted Lamb Meatloaf with sautéed Frisee Greens, field Peas + wilted
Greens in rich Lamb Reduction

Fourth Course

Milbrandt Cabernet Reserve

Sliced Filet Mignon on Wild Mushroom-Carmelized Onion Tart
with Dried Goat Cheese

Fifth Course

Milbrandt Late Harvest Riesling

Peach “Cobbler” with Ginger Sugar Cookie

\$58 per person + gratuity

Wines offered are for sale through Native Vines “BIG City Wine Warehouse”