

# **WINE DINNER**

*with* Milbrandt Vineyards – *upstairs @* Ocean boulevard  
Tuesday, June 15<sup>th</sup>, 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”