

LEAF WINE TASTING MENU

With Vintage Imports Lee Kuehn

Culinary offerings by Mark Swomley

Thursday, March 29, 2012 – 6:00 p.m. - 9:00 p.m.

\$150 per person – all inclusive

A portion of the proceeds will benefit the Pennsylvania LEAF organization

CIELO DELLE VENEZIE PINOT GRIGIO'09

TENDERLOIN CROSTINI WITH CRACKED MUSTARD AIOLI AND GRUYERE CHEESE
WILD MUSHROOM-BLUE CHEESE TARTS
SMOKED SALMON TOAST POINTS WITH HORSERADISH CRÈME & CAPERS
BBQ SHRIMP ON CRISP TORTILLA WITH CORN-BLACK BEAN SALSA AND CRÈME FRAICHE
MEDITERRANEAN CHICKEN & FETA IN PUFF PASTRY

SEATED "MINI DINNER"

DOMAINE GUILLAMAN *GASCOGNE FRANCE* COLOMBARD-UGNI BLANC '09
TALBOTT *MONTEREY* "KALI HART" CHARDONNAY'09

CRAB SALAD

*Tossed with Local Greens, Apples, Grapes, Arreggiano,
Citrus-Poppy Seed Vinaigrette and Marcona Almonds*

BODEGAS PENAFIEL *RIBERA DEL DUERO* "MIROS" TEMPRANILLO BLEND'08
PEIRANO ESTATES *LODI* "UNKNOWN" SYRAH BLEND'07

PETITE FILET

*Tender Wood Grilled Filet served over Sun-Dried Tomato Whipped Potatoes
with Honey Glazed Carrots & Asparagus and Mushroom Demi Glaze*

COFFEE OR TEA

ASSORTED MINI PASTRIES