

Oysterman's

Gluten-Free International Wine Dinner

Tuesday March 31, 2009

7PM Reception in the Lounge

\$49.95 @ person + tax & gratuities

1st Course

Sparkling Rosé N.V., Calvodos, Spain

Hors D'œuvres Assortite



2nd Course

Sauvignon Blanc, 2007, Casa Patronales, Chile

Gorgonzola, Granny Smith Apple, Pistachio & SunDried Tomato

Over Meclun Greens in a White Balsamic Vinaigrette

Parmesan Crisp Garni



3rd Course

Bordeaux Blend

2006 Organic Ranch House Red, Napa Valley

Springtime Six-Lily Soup

Creamy Asofetidia Infused Bisque

Frizzled Shallot Garni



Intermezzo



Main Course

Adobe Clayhouse Vineyard Red, 2006, California

Chicken Rollatine stuffed w/Seasoned Ground Meats, Fennel,

Pignoli, Golden Raisins and Pecorino

Baby Bello Madiera Mushroom Sauce

Roasted Chick Pea Potatoes, Spring Peas & Pancetta



Finale

Deco Chocolate Port

Flourless Chocolate Torte, Fresh Whipped Cream

Cherries Montmorency Garni

Wines by: Casanove-Opici

Guest Chef: Joseph Felicetta