

THE GRANDVIEW RESTAURANT
Wine Dinner Menu

featuring St. Supery Vineyards Napa Valley
Friday June 13, 2008

RECEPTION IN THE BAYBERRY 6:45 PM

Hand Passed Canapes

2006 Sauvignon Blanc

DINNER IN THE GRANDVIEW 7:30 PM

Citrus Cured Atlantic Salmon

caramel avocado parfait, vanilla infused saffron reduction and pistachio and green apple foam

2006 White Meritage-Virtu

Wild Mushroom and Truffle Cappuccino Soup

paired with curacao marinated foie gras, candied kumquats, fruit salsa, savory citrus

caramel sauce and brioche French toast

2004 Elu Red Meritage

Green Apple and Basil Sorbet

with raspberry chipotle coulis

Butter Poached Bone-in Berkshire Heritage Pork

caramelized leek, Amablu St. Pete blue cheese and vanilla potato mille-feuille, spiced almond crumb, English
sweet pea and mint mousseline, candied grape tomatoes and a blueberry port reduction

2003 Cabernet Sauvignon

Thyme Infused Caramel Custard Pear Napoleon

ten year old raspberry balsamic reduction, pistachio

Amaretto and coffee truffle

2007 Moscato

Executive Chef Larry Lariviere

\$80 per person plus tax and gratuity. Reservations only with credit card guarantee.

800-441-5881 or 262-248-5690