

*With Guest Speaker, Joseph Carr
Owner, Joseph Carr Winery*

MR
THE MILL ON THE RIVER
RESTAURANT

& Manchester Wine and Liquors

THURSDAY, MARCH 4TH, 2010
6:30 RECEPTION/7:30 DINNER

Reception: Chef's Selection of Hot & Cold Hors d'Oeuvres, Atlantic Raw Bar and Artisanal Cheese Station
Carneros Chardonnay 2008
Napa Valley Merlot 2007

First Course: Butter-Poached Maine Lobster with roasted asparagus and corn salad and vanilla bean flan
Carneros Chardonnay 2008

Second Course: Sesame-Encrusted Yellow Fin Tuna with Asian-style basmati rice and aromatic ginger soy reduction
Sonoma Coast Pinot Noir 2007

Third Course: Petit Pork Osso Buco with tomato-infused demi-glace, served with creamed polenta, wild mushroom confit and baby leaf spinach
Josh Cellars North Coast Cabernet Sauvignon 2006

Intermezzo: Champagne granite with poached Bartlett pears

Fourth Course: Grilled Center-Cut Filet Mignon with a caper and bread crumb salsa, fingerling potato puree and braised brussels sprouts
Napa Valley Cabernet Sauvignon 2007

Dessert: Egg Nog Panna Cotta with caramel sauce and brandied cherries

A WINE DINNER FEATURING
THE WINES OF J O S E P H

Carr

\$80 PER PERSON, ALL-INCLUSIVE
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