

*With Guest Speaker, Mike Wylie
State Manager, CT and RI, Ste.
Michelle Wine Estates*

THE MILL ON THE RIVER
RESTAURANT
& Manchester Wine and Liquors

A
Chateau Ste Michelle[®]
WINE DINNER

THURSDAY, APRIL 22, 2010

6:00 Reception • 7:00 dinner

Reception: Assorted raw bar, artisanal cheese display & chef's selection butler-passed hot hors d'oeuvres

Chateau Ste. Michelle Chardonnay 2008 • Red Diamond Shiraz 2006

First Course: Alaskan Crab Two Ways – Warm crab cake with chive cream and lemon remoulade sauces and Chilled crab cake served as a Napoleon with Hass avocado, diced red onion, blood orange and a spicy poblano salsa cruda. *Eroica Riesling 2008*

Second Course: Wild Pacific Salmon with a crisp skin, garlic-infused lentils and a confit of wild mushrooms

Chateau Ste. Michelle Merlot, Indian Wells 2007

Third Course: Grilled Domestic Rack of Lamb with diced pancetta, sweet pea and chervil risotto, and wine jus

Chateau Ste. Michelle Cabernet Sauvignon, Cold Creek Vineyard 2006

Intermezzo: Meyer Lemon Sorbet with ginger zest

Fourth Course: Herb-crusted Center-Cut Filet Mignon with warm garlic “flan”, braised Brussels sprouts and fingerling potato puree

Shining Hill 2005 and Col Solare 2004

Dessert: Strawberry and Crème Fraiche Tart with mascarpone & aged balsamic vinegar

\$80 PER PERSON, ALL-INCLUSIVE

Reserve Your Table Now By Calling (860) 289-7929