

The Supper Club Chef's Table

SAMPLE MENU – Summer 2011

Wine Pairing

Fumaio Italian White, Chardonnay / Sauvignon Blanc Blend, Italy

Seared Friendship Farms Filet

Basil Salt, Grated Raw Zucchini, Blistered Grape Tomatoes

Keswick Blue Suede Moo and Pear Tartlette

Pickled Onion, Banana Pepper Jelly

Wine Pairing

Vertvs 'Organic' Tempranillo, Crianza Spain

Grilled Romaine

White Anchovies, Whole Wheat Croutons

Roasted Garlic & Buttermilk Dressing

Seared Tuna and Bok Choy Wrap

Kohlrabi Slaw, Wasabi Crema,

Sesame-Soy-Local Honey Dipping Sauce

Peach-Green Tea Sorbet

Wine Pairing

Girasole 'Organic' Pinot Noir, Mendocino, CA

Ancho Roasted Duck Breast

Mexican Grilled Corn, Cilantro-Pepita Sauce

Maple Glazed Pork Loin

Roasted Candy Onions, Bourbon Demi

Wine Pairing

Nine Vines Moscato, Australia & Montevina Zinfandel Port, CA State

Cream Cheese Biscuits

Carrot Cake Ice Cream, Walnut Brittle

Coffee Porter Chocolate Cake

Baileys Crème Anglaise, Malted Milk Candies

FOR MORE INFORMATION CONTACT CHEF GREG
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