



VINTNER'S DINNER
at the winery
Saturday, June 14, 2008

With Guest Chef:

ANDREW PENNER
THE RABBIT ROOM AT THE LOWER MILL
HONEOYE FALLS, NY

MENU

6pm Hors D'oeuvres

local cheese tray

*goat cheese & caramelized shallot tarts
with honey*

mushroom ragout triangles

7pm Dinner

1st Course: carrot and apple ginger soup

*2nd Course: local greens tossed in citrus
vinaigrette w smoked chicken
breast*

*3rd Course: braised pork shanks with Asian
BBQ, grilled local asparagus, herb
and chive potato salad*

4th Course: chef's dessert

Reservations Required by June 9
\$70/pp inc tax and gratuity,
paid in advance

