

# WILD ROSE WINE MAKER DINNER AT TOLLY'S

Feb 7<sup>th</sup>, 2009 – Saturday evening beginning at 5:30pm

Dinner begins promptly at 6:30pm

\$65. per person

## Appetizer Sampler

### 05 Pinot Noir -

Warm Hazelnut crusted goat cheese crouton

Chilled Mussels with Dijon-Chive Crème fraîche

Lamb Sausage – Grape leaf tempura

## Dinner Menu

### 07 Pinot Gris

Cauliflower – White bean Clam Soup with crisp spinach and corn fritter

### 04 Cabernet Sauvignon

Braised pork with figs wrapped in Napa on a bed of Apple – Lentil confetti

### 05 Merlot

Tomato caper sauce braised peppered -bacon wrap monkfish with marjoram –served on vegetable polenta cake with yam fritto

### 06 Super Chilled Pinot Gris – Intermezzo salad

Shaved fennel salad with toasted hazelnut and crumbled blue cheese and roasted pear vinaigrette

### 05 Pinot Gris – Tears of Rose

French silk with wild berry coulis