

Montarra

Chef David Perlick invites you to

“Taste of Summer”

Wine Tasting & Dinner with



Wednesday July 1, 2009

7:00pm; \$70 per person

Menu

SMALL PLATE OFFERINGS

PAN FRIED - JUMBO LUMP MARLAND CRAB CAKE

CHILLED JUMBO LUMP CRAB SALAD
SWEET CORN CREMA, POBLANO CHILE AOILI
MICRO HERB SALAD

CITRUS AND CHESTNUT HONEY POACHED JUMBO PAWN

MORO BLOOD ORANGE - WATERCRESS SALAD
FENNEL POLLEN, CRISPY SERRANO CRACKLINS
CHAMPAGNE APRICOT VINAIGRETTE

LOCAL WILD STRAWBERRY CROSTINI

BROICHE, ST ANDRE TRIPLE CREAM CHEESE
CANDIED MACADAMIA, AGAVE NECTAR

Wines:

2008 CHATEAU DE LANCYRE, ROSÉ
PIC ST. LOUP LANGUEDOC FRANCE

2008 DRY CREEK SAUVIGNON BLANC
DRY CREEK VALLEY SONOMA CALIFORNIA

ENTRÉE

BONELESS APPLE CIDER BRINED - KUROBUTA

PORK CHOP “SALTIMBOCCA:”

FRESH SAGE, PROSCUITTO DI PARMA
MANCHEGO CHEESE, MADERIA BROWN BUTTER
“CHERRY BALSAMIC” FIG JAM

Wines:

2003 BODEGAS PALACIO GLORIOSO RESERVA
RIOJA SPAIN

2006 RIDGE VINEYARDS GEYSERVILLE ZINFANDEL BLEND
SONOMA CALIFORNIA

DESSERT

TIRAMISU TRIFFLE

CHOCOLATE – WALNUT BISCOTTI
KALUHA SCENTED VANILLA BEAN CUSTARD
CRISPY DUTCH COCOA NIBS

Wine:

DÉSIRÉE CHOCOLATE INFUSED PORT

