



September 23rd 2010
Theme – “Down Under”
Seating at 6:00PM
\$45.00 per person

Pinot Gris Poached Tasmanian Trout, Dandelion Vinegar
Wilted Dandelion Greens
Pirie 2007 Pinot Gris, Tasmania

Mesquite Smoked Kangaroo Loin, Chipotle Sweet Potato Ragout
Blackberry Pinot Syrup
Mt Difficulty Roaring Meg Pinot Noir 2009, New Zealand

Roasted Venison Roulade, Dried Blueberry and Cherry Stuffing
Rutabaga and Turnip Hash, Natural Pan Jus
The Turk 2006, Turkey Flat Vineyards

Pavlova and Cream
Quince and Cherry Creams, Coach Farms Triple Cream Cheese, Apricot Biscuit
Selaks Ice Wine 2006, East Coast

Reservations -- 386.767.7356