

**May Wine Dinner**  
**Featuring “The Other Guy’s”**  
**A Division of Don Sebastiani & Son’s**  
**Friday, May 21, 2010**

**Reception in the Bayberry 6:45 PM**  
**Hand Passed Canapes**  
**Leese Fitch Chardonnay**

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**Dinner in the Grandview 7:30 PM**

**Grilled Prawns**  
*with lemon- oregano vinaigrette, pickled fiddlehead ferns  
and fresh arugula*  
**Moo Buzz Chardonnay**

**Country Pate**  
*with foie gras and fresh berry gastrique*  
**Leese Fitch Pinot Noir**

**Alsace Muenster and Swiss Chard Ravioli**  
*with heirloom tomato sauce*  
**Penny Wise Merlot**

**Grilled Lamb Sirloin**  
*with steamed baby vegetables, roasted baby potatoes,  
zinfandel lamb demi glace amd fresh mint pesto*  
**Plungerhead Zinfandel**

**Mixed Berries**  
*with fresh cream and balsamic syrup*  
**Leese Fitch Pinot Noir**

**Chef Joe Lazansky Sous Chef Demo Nicas**