

THE
WOODSHED
Summer
Wine
DINNER

Please join us Friday, June 12th for a

“Taste of Summer”

\$70.00 per person

LIGHT HORS D'OEUVRES DISPLAY

Cristalino Brut Rose

FIRST COURSE

PAN-SEARED SEA SCALLOP
KIWI-MANGO RELISH
AVOCADO PUREE

Pine Ridge Chenin Blanc Viognier blend

SECOND COURSE

SAFFRON RISOTTO
PROSCIUTTO, ASPARAGUS, SUN-DRIED TOMATO,
SPINACH & SHAVED PARMESAN
Colores del Sol Malbec Riserva

THIRD COURSE

WOODSHED TERIYAKI BRAISED BEEF SHORT RIB
SWEET CORN & VIDALIA ONION SALAD
FIRE ROASTED RED BLISS
ASPARAGUS

Windy Ridge Cabernet Sauvignon

FOURTH COURSE

SORBET

Pacific Rim Framboise “Infusion of Raspberry”

Cocktails/light hors d'oeuvres display at 6:30

Dinner served promptly at 7:00

Reservations required • 603.476.2311

limited to the first 40 People