

UPCOMING WINE DINNER



STONEHEDGE INN & SPA WINEMAKER DINNER
FEATURING ANTHONY BELL, PROPRIETOR & WINEMAKER
BELL WINE CELLARS
MONDAY, MARCH 22, 2010

BUTTER POACHED LOBSTER WITH POTATO SALAD STUFFED LEEK, PEAS,
OVEN DRY TOMATOES AND SORREL
2008 BELL WINE CELLARS, SAUVIGNON BLANC

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HERB BREADED FLOUNDER WITH POACHED FENNEL,
RED PEARL ONIONS AND CITRUS MUSTARD
2007 BELL WINE CELLARS, CHARDONNAY

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WILD MUSHROOM RAVIOLIS WITH BRAISED PULLED PORK AND
RAGOUT OF ASPARAGUS AND RAMPS
2007 BELL WINE CELLARS, SYRAH

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GRILLED AGED NEW YORK STRIP STEAK WITH CELERY ROOT MASHED POTATOES,
BEETS AND ROASTED CARROTS
2006 BELL WINE CELLARS, CLARET

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ASSIETTE DU FROMAGE
2006 BELL WINE CELLARS, "CLONE G" CABERNET SAUVIGNON

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STRAWBERRY CHAMPAGNE TERRINE

\$95.00 PER PERSON

EXECUTIVE CHEF ~ ALEX FACIO
EXECUTIVE SOUS CHEF ~ KLAUS RAFERZEDER-MOISON