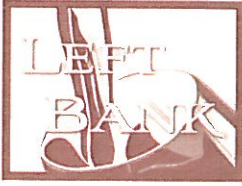


UPCOMING WINE DINNER



STONEHEDGE INN & SPA WINEMAKER DINNER
FEATURING RANDY & KRISTINA DUNN, PROPRIETORS
DUNN VINEYARDS
MONDAY, AUGUST 23, 2010

PAN SEARED MAINE SCALLOPS WITH SUMMER SUCCOTASH MADE
WITH CORN, FAVA BEANS, TOMATOES, ONIONS AND BASIL AIOLI
2007 SNOWDEN, SAUVIGNON BLANC, NAPA VALLEY

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PAPPARDELLE PASTA WITH SMOKED ANDOUILLE SAUSAGE, PEAS,
TOMATOES, ARTICHOKE AND TOMATO CREAM SAUCE
2003 DUNN VINEYARDS, CABERNET SAUVIGNON, NAPA VALLEY

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VENISON AU POIVRE WITH WILD MUSHROOM CANNELLONI,
CAMELIZED SHALLOTS, ROASTED TOMATOES AND
FIG DEMI REDUCTION
2004 DUNN VINEYARDS, CABERNET SAUVIGNON, NAPA VALLEY

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GRILLED RIB EYE WITH WARM POTATO SALAD, GRILLED BABY LEEKS,
CHANTERELLE MUSHROOMS AND TRUFFLE RED WINE DEMI
2003 DUNN VINEYARDS, CABERNET SAUVIGNON, HOWELL MOUNTAIN

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ASSIETTE DU FROMAGE
2004 DUNN VINEYARDS, CABERNET SAUVIGNON, HOWELL MOUNTAIN

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GREEN TEA INFUSED BABA WITH ANGELICA CREAM,
PASSION FRUIT AND SUMMER BERRIES

\$105.00 PER PERSON

EXECUTIVE CHEF ~ ALEJANDRO FACIO