



# THE MOUNTAIN WINERY

*Welcome to the 2011 Summer Concert Series presented by  
Barracuda Networks*

## WINERY DECK DINING

### *Course One*

**Mixed Green Salad** - Locally Grown Greens Tossed with Raspberry, Olive Oil Vinaigrette, Candied Walnuts, Wedge of Brie and Raspberries

**Classic Caesar Salad** - Shaved Asiago Cheese, Herb Croutons

**Melon and Prosciutto** - Locally Grown Watercress Sweet Melon with Shaved Ham, Cherry Balsamic Vinaigrette

### *Course Two*

#### **Roasted Sliced New York Strip Loin**

Potatoes Gratin, Roasted Carrots and Asparagus  
Mountain Winery Cabernet and Beef Jus Reduction

#### **Portabella Mushroom Ravioli**

Red Swiss Chard, Fresh Tomato, Sweet Braised Carrots  
Truffle Cream

#### **Steamed Mussels and Shrimp**

Mussels, Shrimp and Fennel Poached in a Mountain Winery Chardonnay and Saffron Broth, Sweet Butter, Garlic and Tomatoes  
Parmesan Baguette and Grilled Lemon

#### **Roasted Half Chicken**

Roasted Potatoes with Lemon Zest and Herbs, Fresh Asparagus  
Mountain Winery Chardonnay and Roasted Onion Pan Sauce

#### **Duck Bolognese**

Braised Duck with Mushrooms and Root Vegetables in a Spiced Tomato Sauce  
Served over Pappardelle Pasta

#### **Braised Dixon Lamb Shank**

Creamy Herb Polenta and Crispy Onions, Roasted Brentwood White Corn  
Mountain Winery Syrah and Braising Liquid Reduction

### *Dessert*

#### **Chocolate Mixed Berry Profiterole**

Raspberry Mascarpone Mousse and Fresh Local Berries, Cabernet Blackberry Sauce

#### **Lemon Bar**

Flavorful Lemon Curd Bar paired with Fresh Local Berries and Zested Lemon

#### **White Chocolate Grand Marnier Cheese Cake**

Chocolate Dipped Biscotti,  
Orange Supremes and Creme Anglaise

#### **Chocolate Decadence Torte**

Topped with a Fresh Raspberry Coulis and Ghiradelli Chocolate Sauce  
and Fresh Assorted Berries

*\$42 plus tax. Gratuity not included.*

*Ask your server about today's Chef's Special...*

WINERY DECK DINING PRESENTED BY

**PERONI**  
ITALY