



NOVEMBER 19
DOGWOOD CANYON WINE TASTING

First Course

Pan Seared Scallop, Tomato Jam

Second Course

Shrimp & Halibut Bisque

Third Course

Poached Pear Salad

Boston Hydro Lettuce, Pear Poached in Red Wine, Toasted Walnut, Goat Cheese,
Drizzles with Balsamic Vinegar, & Extra Virgin Olive Oil

Fourth Course

Braised Osso Bucco, Smashed Yukon Gold Potatoes, Roasted Asparagus

Red Wine Reduction

Fifth Course

Sticky Toffee Cake, Whipped Cream