

DEVON

SEAFOOD GRILL

Wine Dinner

Sunday, October 23, 2011 - 5PM

Hosted by Executive Chef Joe Mishler & Dean Koppenhaver of Southern Wine & Spirits

Reception, Passed Hors d'oeuvres

Jumbo lump crab salad
in crispy wonton cup

Duck confit & cabbage eggroll

Paired with Anna de Codorniu Brut Cava, Spain

Salad

Pear & Arugula
Parmesan cheese, walnut vinaigrette

Paired with Seven Daughters Moscato, California

Soup

Parsnip & apple

Paired with Santa Carolina Reserva Chardonnay, Casablanca Valley, Chile

Entrée

Grilled pumpkin swordfish
Spaghetti squash and celeriac whipped potatoes

Paired with Charles Krug Zinfandel, Napa Valley, CA

Dessert

Pumpkin crème brulee

Paired with Sandeman 10 Year Old Barrel Reserve Tawny Port, Portugal

\$95 per person, inclusive of tax and gratuity.
Reservations required, limited seating, please call 717-508-5460
Menu subject to change without notice.