

DEVON

SEAFOOD GRILL

Wine Dinner Menu

May 2, 2010

5PM Reception | 5:30PM Dinner

Reception

Thai Scented Chicken Satay with Peanut Sauce

Vanilla scented Scallop Ceviche

Paired with Stellina di Notte, Prosecco

First course

Shallow Poached Salmon

Shrimp Mousse, Stewed Leeks, with a Lemon Butter Sauce

Paired with Chalone Chardonnay, Monterey

Second Course

Pan Seared Shad

Haricot verts Salad tossed in Truffle Dressing with Raspberry Coolie

Paired with Acacia Pinot Noir, Sonoma '07

Entrée

Slow Braised Veal Osso Buco

Roasted Vegetables, Sweet Pea Risotto, and Natural Juslie

Paired with Terrazas de los Andes Malbec, Mendoza, Argentina

Dessert

Poached Bach Pear

Spiced sponged cake, with Sour Apple Gelatin

Paired with Chocolate Port

\$95 per person, inclusive of tax and gratuities

Reservations required, limited seating, please call 508-5460