

DEVON

SEAFOOD GRILL

Wine Dinner Menu

September 26, 2010

5 PM Reception | 5:30 PM Dinner

Reception

Oven roasted pear wrapped in Prosciutto

Artesian Cheeses
with assorted house chutneys

Paired with Boutari Moschofilero, Mantinia, Greece

First course

Grilled Madagascar Prawns
Sautéed sea asparagus

Paired with Glazebrook Sauvignon Blanc, Marlborough, New Zealand

Second Course

Oven Roasted Vegetable Salad
Portabella mushrooms, red peppers, artichoke hearts, tossed with house blended lettuce
and citrus vinaigrette

Paired with Skeleton Grüner Veltliner, Burgenland, Austria

Entrée

Pan Seared Halibut Cheeks
House pesto tossed Fagioli bean cassoulet and lemon oil

Paired with Finca El Origen Reserva Torrontes, Valle de Cafayate, Argentina

Dessert

Double Chocolate Mousse Cake
with house made peanut butter ice cream

*Paired with Three Rivers Winery Late Harvest Gewürztraminer,
Walla Walla Valley, WA*

\$95 per person, inclusive of tax and gratuities. Reservations required, limited seating,
please call 717-508-5460