

Wine Selections

Sauvignon Blanc, Patricia Green Cellars, Oregon 07
Cabernet Sauvignon, Jocelyn & Lonan, Napa Valley 05

Dinner Menu

Tempura Crisped Jumbo Prawn
cucumber, cilantro, sweet red pepper salad
chili lime vinaigrette

Starters

Hammock Hollow Farm Salad Greens
balsamic shallot vinaigrette

Porcini Mushroom Ravioli
sage walnut brown butter, parmigiano reggiano

Crisped Jumbo Lump Crab Cake
wasabi napa slaw, Asian mustard sauce

Entrees

Hazelnut Crusted Blue Ridge Mountain Trout
roasted autumn vegetables butternut, parsnips,
sweet potatoes, lemon and thyme

Zinfandel Braised Painted Hills Ranch Natural Beef Short Rib
tender parsnips, celery whipped potatoes

Organic Idaho Farms Slow Roasted Pork
farmers market black-eyed peas, collard greens, natural jus

Dessert

An Assortment of Aria's Desserts

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Wine Selections

Prosecco di Conegliano, Sommariva, Brut, Veneto NV
Pinot Grigio, Palmina, Alisos Vineyard, Santa Barbara 06
Pinot Noir, Foris, Rogue Valley, Oregon 06

Dinner Menu

1st Course

Summer Tomato Soup

fresh ricotta and sweet basil

2nd Course

Jumbo Lump Crab Cake

cucumber, sweet red pepper and thai chili lime sauce

3rd Course

Lemon Ricotta Ravioli

sage, brown butter, walnuts and parmesan

4th Course

Corn Crusted Georgia Mountain Trout Fillet

white corn, butterbean and lobster succotash

Entree

Kobe Short Rib and Filet Mignon of Beef

tender parsnips, black truffle potatoes and crisped parsnips
cabernet rosemary sauce

Dessert

Valrhona Chocolate Cream Pie

hazelnut toffee, bittersweet chocolate ice cream

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Reception

Crisped Prawn Spring Rolls with Asian Mustard Sauce
Lobster Fritters with Thai Chili and Lime
Seared Hudson Valley Foie Gras with Black Plum on Pan de Mie
Lump Crab Cakes with Mustard Sauce
Panko Crisped Sole with Pineapple Hollandaise
Tenderloin of Lamb with Shallots and Tarragon
Warm Goat Cheese Crostade with Green Olive Tapenade

Pierre Peters Blanc de Blancs Grand Cru Le Mesnil-sur-Oger NV, Champagne
Domaine Huet Vouvray Sec Clos du Bourg 2005, Loire
J.L. Chave Côte du Rhône "Mon Coeur" 2006, Rhône

Dinner

First Course

Creamless Celery Root Soup

black truffles, parmesan

Schiopetto Tocai Friulano 2006, Collio

Second Course

Wild Alaskan Halibut

butterbeans, white corn, pea shoots and sherry vinegar brown butter vinaigrette

Bodegas Castro Martin "A20" Albariño 2006, Rías Baixas
Domaine Marc Colin Chassagne-Montrachet "Les Enceigneres" 2004, Burgundy

Third Course

Kobe Short Rib and Filet Mignon of Beef

yukon gold whipped potatoes, haricot vert, tender babette carrots,
cabernet foie gras sauce

Domaine Bosquet des Papes Châteauneuf-du-Pape 2006, Rhône
La Jota Vineyard Company Cabernet Sauvignon 2003, Howell Mountain

Dessert

Georgia Fuji Apple Tart

oregon hazelnuts, vanilla bean ice cream

Blandy's Rich Malmsey 10 Yr., Madeira

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