



*Pearmund Wines*

*Executive Chef  
Duane Keller  
presents*

*1st Course*

*Baked Virginia Oysters  
Tasso, Leeks and Asiago  
Pearmund Sauvignon Blanc*

*2nd Course*

*Spring Vegetable Salad  
Lemon Oil and 25 Year Old Balsamic  
Pearmund Reisling*

*3rd Course*

*Roasted Corn and Bell Pepper Bisque  
with Thyme Panna Cotta  
Pearmund Voigner*

*4th Course*

*Horseradish Crusted Day Boat Scallops  
on Lobster Potatoes with Lobster Oil  
Pearmund Chardonnay*

*5th Course*

*Rosemary Crusted Lamb Loin  
with Morel Risotto  
Pearmund Malbec*

*6th Course*

*Chocolate Three Ways  
Chocolate Creme Brulee, Pate, and Popover  
La Grange "Snort" Vintage Port*

*May 22, 2007*