



Red Newt Bistro

Winemaker's Dinner

Friday, July 23rd 7pm

Featuring...

Damiani Wine Cellars



~first course~

Napoleon with duck confit, cherry chestnut pate, and spinach topped with a cherry relish
2008 Damiani Pinot Noir Reserve

~second course~

Organic field greens with caramelized chevre, shaved fennel, and toasted pine nuts in a
peach vinaigrette
2009 Damiani Sauvignon Blanc

~third course~

Beef tenderloin roulade stuffed with local shitakes, chevre and swiss chard with a black cap
demi glace served with roasted garlic grits, green beans and shallots
2008 Damiani Barrel Select Cabernet Franc

~dessert~

Verjooz curd mousse with fresh raspberries and raspberry coulis
2009 Damiani Riesling

Reservations required - \$49 per person plus tax & gratuity
Call Red Newt Bistro - 607-546-4100