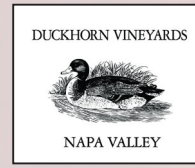
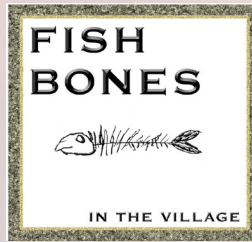
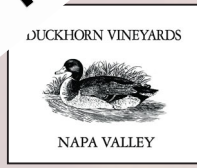


SOLD OUT



**Presents a Food and Wine Event with the Wines of Duckhorn Vineyards
Guest Speaker: Frank Barbagallo**

Cocktails & Hors d'oeuvres

First Course

Pan Blackened Diver Sea Scallops with Orange & Grapefruit Gelee

Fresh hand selected Diver Sea scallops are pan blackened with a star anise and Thai chili rub accompanied by a lemon grass, orange and pink grapefruit gelee with fresh sweet Thai purple basil suspension

2009 Duckhorn Vineyards Napa Valley Sauvignon Blanc

Second Course

**Cherry Wood Smoked Muscovy Duck Leg
With Beet and Goat Cheese Salad**

fresh Muscovy duck leg is slow roasted over cherry wood fire served atop a finely cut multicolored beet salad with dried cherries and fresh Vermont goat cheese

2008 Migration Anderson Valley Pinot Noir

Third Course

**Sesame and Pepper Seared Big Eye Sushi Tuna
With Roasted Ginger Root & Parsnip Puree**

Fresh sushi graded big eye tuna is coated in sesame and fresh ground pepper seared rare sliced and served with an earthy roasted ginger root and parsnip puree.

2007 Duckhorn Vineyards Napa Valley Merlot

Fourth Course

Kurobuta Pork Loin with Roasted Chesnutt and Black Truffle Bread Pudding

Kurobuta Pork Loin is slow roasted to perfection sliced and served with natural pork and currant demi-glace, a Roasted Chesnutt and black truffle bread pudding garnished with sliced boudin noir

2007 Paraduxx Napa Valley Red Wine

Monday, February 28, 2011 ~ 6:30 pm Cocktails & Hors d'oeuvres

7:00 pm Dinner Begins ~ Limited Seating

Tickets Required ~ \$135/person (including tax & gratuity)

Call 978-250-0101 or 978-399-4928 ~ Ask for Molly