



October 28, 2013 • 6:00 pm

An evening to celebrate the 100 year anniversary of Carmel's Carnegie Library Building eight creative courses served with paired wine & spirits

AMUSE COURSE

shrimp mousse crostini with edible flowers & local honey on toasted focaccia cracker paired with Paris Cuvee Champagne

COURSE 1

eggplant, goat cheese cake, slow roasted tomato, micro greens, basil pesto & balsamic glaze paired with Foris Pinot Blanc

COURSE 2

crab salad, brown sugar bruléed polenta cake, chives & hollandaise vinaigrette paired with Shafer Chardonnay

COURSE 3

pork belly bites, cider mustard, berry compote, fresh chervil & smoked applewood sea salt paired with Stage Left 'Ex Pat'

COURSE 4

five spice acorn squash, soba noodles, plum hoisin glaze, toasted tuxedo sesames & cucumber confetti paired with Steele Stymie Merlot

COURSE 5

chicken roulade, raspberry juniper sauce, mushroom duxelle & sunflower seed gremolata paired with Erendira Pinot Noir

COURSE 6

braised bison stew & roasted root vegetables over truffle mashed potatoes paired with Mirror Cabernet

COURSE 7

cracker jack crust, bruléed marshmallows & Callebaut Belgian chocolate smores paired with VGS Explorer Chateau Potelle Zinie

This is a ticketed event. \$75 per person. The tickets are non-refundable, but can be transferred to another user.