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The Mark Dine & Tap First Anniversary

Beer vs. Wine Dinner

Thursday September 8th, 2011

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Welcome Reception at 6:00pm - Dinner at 6:30pm

FIRST COURSE: AUSTRALIA

HIRAMASA - SPICY KIWI PUREE, TAMARIND VINAIGRETTE, FRESH MINT

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND vs. NEW BELGIUM MOTHERSHIP WIT, FORT COLLINS, CO

SECOND COURSE: SPAIN

MARISCOS - SEARED SCALLOP AND POACHED LANGOUSTINE SERVED WITH A DUET OF MOJO ROJO AND MOJO VERDE, FINISHED WITH A SERRANO HAM AND SAFFRON CREAM

MARTIN CODAX ALBARINO, RIAS BAIXAS, SPAIN vs. SOUTHERN TIER 2xIPA, LAKEWOOD, NY

THIRD COURSE: GERMANY

WIENER SCHNITZEL - KAESE SPAETZLE, BRAISED RED CABBAGE AND APPLES, WHOLE GRAIN MUSTARD AND BACON JUS
HELFRICH RIESLING, ALSACE, FRANCE vs. HACKER PSCHORR WEISSE, MUNICH, GERMANY

INTERMEZZO - CITRUS JICAMA SORBET

ENTREE: FRANCE

FILET OF LEMON SOLE AU GRATIN - HARICOT VERT, ALIGOT, FRESH PARSLEY

MICHEL PICARD WHITE BURGUNDY, CHASSAGNE-MONTRACHET, BURGUNDY, FRANCE vs. GOLDEN CAP SAISON, HOLLAND, MI

ENTREE: ARGENTINA

ARGENTINIAN BEEF FLANK STEAK - CHAYOTE SQUASH AND POTATO CAKE, FRESH PEACH CHIMICHURRI, QUESO FRESCO
ALAMOS SELECCIÓN MALBEC, MENDOZA, ARGENTINA vs. EL MOLE OCHO, HOLLAND, MI

DESSERT: ITALY

SPUMONI SEMIFREDDO - ESPRESSO AND AMARETTO BISCOTTI

TORLASCO MOSCATO D'ASTI, PIEDMONT, ITALY vs. SOUTHERN TIER MOKAH IMPERIAL STOUT, LAKEWOOD, NY

CHEESE COURSE: UNITED STATES

CABOT PRIVATE STOCK WHITE CHEDDAR, MAYTAG BLUE, HUMBOLDT FOG GOAT CHEESE - SOUR PLUM MARMALADE
TOAD HOLLOW "ROD'S PRIDE" PINOT NOIR, RUSSIAN RIVER VALLEY vs. HOPUS, BRUSSELS, BELGIUM

\$88 PER PERSON INCLUDES EVERYTHING EXCEPT TAX AND GRATUITY
RESERVATIONS ARE A MUST FOR THIS EVENT AS WE WILL BE CLOSED TO THE PUBLIC.
CALL 574.204.2767 TO MAKE RESERVATIONS.

Eat well. Drink well. Be happy.

