



THE MARK DINE & TAP PRESENTS:

# *St. Patrick's Day Beer vs. Wine Dinner*

THURSDAY MARCH 17TH, 2011

RECEPTION AND HORS D'OEUVRES AT 6:30PM  
DINNER AT 7:00PM

## Reception - Passed Hors D'Oeuvres

PORK RILLETTE WITH MAPLE GLAZE

served on Granny Smith Apple Crisp

MAHI MAHI GRAVLAX

stuffed with Avocado, Pineapples and Bacon

PARMESAN & SPINACH RISOTTO CAKES

served with Pickle Vegetable Slaw

MINIATURE LAMB MEATBALLS

served with Mint & Roasted Red Pepper Pesto

*Bourgogne Des Flandres Sour Brown Ale (Brugge, Belgium) vs. Centello Cava Brut (Penedes, Spain)*

## First Course

HOUSE MADE BLACK TIGER SHRIMP & BAY SCALLOP BOUDIN BLANC

House Made Cavatelli with Crispy Proscuitto, Arugula, Pistachios, Sun Dried Tomatoes, Tossed in a Fennel Cream Sauce.

*North Coast Le Merle Saison (Fort Bragg, CA) vs. MacMurray Ranch Pinot Gris (Sonoma Coast, CA)*

## Second Course

LITTLENECK CLAMS & PRINCE EDWARD ISLAND MUSSEL BOUILLABAISSE

served on Toasted French Bread

*Blanche De Bruxelles Witbier (Brussels, Belgium) vs. Michele Picard Sancerre (Loire Valley, France)*

## Third Course

HOUSE CURED DUCKE CONFIT

Mache & Belgian Endive Salad, Fresh Pear, Candied Walnut Crusted Goat Cheese Coin, Pomegranate & Honey Emulsion and Orange Scented Yogurt.

*Southern Tier Pale Ale (Lakewood, NY) vs. Amphora Pinot Noir (Russian River Valley, CA)*

## Fourth Course

SMOKED PAPRIKA & IRISH WHISKEY BRAISED PORK BELLY

Fig & Ginger Marmalade, Sweet Potato Puree, Sautéed Chicory

*Upland Schwarz Black Lager (Bloomington, IN) vs. Arthur Metz "Cuvee Anne Laure" Riesling (Alsace, France)*

## Intermezzo

MINT & RHUBARB SORBET

## Fifth Course

GRILLED CERVENA VENISON RIB CHOP

Braised Carrots & Celeriac, Wild Mushrooms Barley Risotto, Smoked Cranberry & Sage Mustard Glaze

*New Belgium Abbey Ale (Fort Collins, CO) vs. Louis M. Martini Cabernet Sauvignon (Alexander Valley, CA)*

## Dessert

TRIO OF MIXED NUT BRITTLE

Butterscotch Caramel, Stout Infused Chocolate Truffle

*Timmerman's Kriek Cherry Lambic (Brugge, Belgium) vs. Porto Cruz Vintage 1989 (Port, Portugal)*

**\$90 Per Person Plus Tax & Gratuity.**

**Reservation Call Mark at (574) 204-2767 or Uptown Kitchen at (574) 968-3030**