



Presents

A Fess Parker Wine & Food Event

Thursday May 24, 2012

6:30pm

Guest Speaker: Tim Snider, President - Fess Parker Winery

1st COURSE

Seared Diver Sea Scallop

Mango papaya fresca, chili infused olive oil

Fess Parker Santa Barbara County Riesling 2010

2nd COURSE

Farm Fresh Egg Arancini

San Daniele prosciutto, baby arugula

Fess Parker Ashley's Vineyard Chardonnay 2010

3rd COURSE

Crispy Skin Salmon

Porcini mushroom risotto, blackberry reduction

Fess Parker Ashley's Vineyard Pinot Noir 2009

4th COURSE

Parmesan Crusted Lamb Lollipops

Celery root and parsnip puree, English peas, espresso chocolate sauce

The Big Easy Red 2009

5th COURSE

Coconut Cream Tart

Shortbread crust

Finale, Fortress 2007

\$75.00 per person (excluding tax and gratuity)

RSVP - Max Amore, Glastonbury - (860) 659-2819