



PRESENTS A WINE DINNER FEATURING

BERGSTROM WINERY, OREGON

WE WELCOME JOSH BERGSTROM, WINEMAKER

~ MAKING HIS FIRST TRIP TO CONNECTICUT

Wednesday, June 20, 2012

RECEPTION AT 6:00 P.M. • DINNER BEGINS AT 6:30 P.M.

Alaskan Smoked Salmon

pumpnickel, bacon, beet, radish, mustard

Cumberland Pinot Noir 2010

Ham and Cheese

serrano ham, goat cheese, lavender, cherries, balsamic, pistachio, olive

Shea Pinot Noir 2010

Summer Duck Cassolet

Marwin farms duck, chickpeas, pork belly, fava beans, rhubarb

Gregory Pinot Noir 2010

Broken Arrow Ranch Venison

truffle scented waffles, wild mushrooms, foie gras, strawberries

de Lancellotti Pinot Noir 2009

Grilled Peaches

Cato corners blue cheese ice cream, almond, honey

Sigrid Chardonnay 2010

\$125 per person [PLUS TAX & GRATUITY]

To make your reservation~

MAX DOWNTOWN

185 Asylum Street • Hartford, CT 06103 • (860) 247-4496



Bergström Winery believes that winemaking has got to be about vineyard expression! Winemaking is an agricultural pursuit and profession first and foremost. The wine that you enjoy in your glass depends on a vineyard's and a farmer's performance in any given year, matched with the challenges put forth by Mother Nature.