



Wine Pairing Dinner  
with  
Adams County Winery  
Saturday, January 23, 2010

Event starts at 6:30 PM

Live Dinner Music from 6:30 to 9 PM provided by **John Link** \$65 per Person (tax and gratuity included)

Call 717.428.9575 or email [contact@serenity-station.com](mailto:contact@serenity-station.com) for tickets

Menu choices must be made by January 13th

Each course comes with a complimentary glass of wine recommended by the winery's sommelier

### Appetizer Choice

**Scallops Wrapped in Bacon** ~ Tender Scallops wrapped in bacon and broiled to perfection

Wine: **Majestic** ~ a crisp, fruity wine from the Cayuga grape

**Olive Tapenade** ~ Served on Toasted Garlic Crostinis topped with traditional Olive Tapenade

Wine: **Furhanna** ~ a German-style blend of Riesling and Traminette

**Vegetable Tempura** ~ Vegetables Fried in a tempura Batter Served with a horseradish Dipping Sauce

Wine: **Three Ships to the wind** ~ dry, flavorful, fruity with a slight spicy black pepper finish

### Soup or Salad Choice

**Cream of Crab Soup**

Wine: **Seducente** ~ a medium-bodied, dry, red wine

**Northern Bean And Potato Soup**

Wine: **Redleg Riesling** ~ an award-winning semi-dry white wine crafted in an Alsatian style

**House Salad**

Wine: **Ruby Rose** ~ a light, fruity wine; neither sweet nor dry

### Entrée Choice

**Scampi Shrimp** ~ Tender shrimp and mussels in a light white wine garlic sauce tossed with angle hair pasta

Wine: **Stray Cat Strut** ~ the slight sweetness of this wine brings out the flavor of the grape

**Chicken Cordon Bleu** ~ Pan-seared Chicken breast topped with Virginia smoked ham and provolone and Swiss cheese. Served with Broccoli

Wine: **Redleg Riesling** ~ an award-winning semi-dry white wine crafted in an Alsatian style

**Beef Stroganoff** ~ Tender pan seared beef tips sautéed with caramelized mushrooms and onions in a Marsala cream sauce, tossed with Egg Noodles and topped with sour cream and chives.

Wine: **Cabernet Sauvignon** ~ a smooth, dry, full bodied red wine with a hint of cherry and espresso

**Apple Walnut Salad** ~ Sliced Apples, strawberries, fresh mozzarella cheese, and candied walnuts on a bed of mixed Greens, served with raspberry vinaigrette

Wine: **Ruby Rose** ~ a light, fruity wine; neither sweet nor dry

### Dessert Choice

**Italian Crème Brûlée** ~ Imported From Italy

Wine: **Tears of Gettysburg** ~ distinctive Niagara blend

**Chocolate Lava Cake**

Wine: **Black Magic** ~ pure local blackberries crafted into an intensely delicious wine

*(Reminder: Consuming raw or undercooked meats may increase your risk of food borne illness)*