



Meet the Winemaker Dinner

With complimentary wines by

Adams Co. Winery

Thursday, July 29, 2010 6:30 to 8:30 PM

Live Jazz Dinner Music featuring Paul on the Keyboard, from 6 to 9 PM
\$55 per Person (tax and gratuity included)

MENU

[Choose one from each of Four Courses]

Appetizers

Dipping Trio – Crab dip, tomato & garlic dip, spinach & artichoke dip with gourmet crackers & fresh-made bagets.

Wine Selection - Fuhanna ~ a German-style blend of Riesling and Traminette

Prawn Scampi – A jumbo prawn [shrimp] served with garlic, butter, & olive oil.

Wine Selection – Majestic ~ a crisp, fruity wine from the Cayuga grape

Soup or Salad

Cream of Crab – Our Signature Soup. Wine Selection -Redleg Riesling ~ an award-winning semi-dry white wine crafted in an Alsacian style

Chilled Banana-Strawberry soup – A chilled soup consisting of bananas and strawberries combined and presented to create a peaceful symbolic combination. Wine Selection – Tears of Gettysburg ~ distinctive Niagara blend

Classic Caesar Salad – Romaine Greens drizzled with a light Caesar dressing, Parmesan cheese, & toasted garlic croutons. Wine Selection - Rhedd Butler- a semi-dry blend of Chambourcin and Chardonnay, aged in oak.

Entrees

Prime Rib Beef – Rosemary encrusted made to order with au jus sauce, served with a baked potato with sour cream & butter. Wine Selection - Red, Red Wine - a full-bodied Cabernet Franc, chewy and oaky, with hints of ripe plum.

Asian Salmon – Served with a blend of artichokes, portabellas, & sun-dried tomatoes.

Wine Selection – Stray Cat Strut ~ the slight sweetness of this wine brings out the flavor of the grape

Pasta Primavera – a vegetarian delight – a variety of our mediterranean vegetables sautéed & served over fettucini pasta. Wine Selection – Chardonnay - a classic vinifera wine, light and smooth with a long finish. Dry with citrus tones.

Desserts

Blueberry Cheesecake- New York Style Cheesecake topped with a homemade Mixed blueberry sauce.

Wine Selection – Scrapple, Sweetly-spiced cranberry apple wine, a traditional Pennsylvania Dutch favorite!

Lemon-Berry Marscapone - a slice of creamy cheese cake laced with lemon & berry.

Wine Selection – Rebel Red - a semi-sweet red with a dry finish.

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

Please circle menu selections & fill out form below by 7/18/10. Email contact@serenity-station.com,

Call 717-428-9575, or mail to: Serenity Station – 11 Church Street – Seven Valleys, PA 17360

Name: _____ Date: _____ Phone: _____

Deposit Amount (\$10 minimum per person) _____ Type Payment _____

CC # _____ Exp.: _____ # in Party: _____