

CLIFF HOUSE

ELEV. 3625'

*Sebastiani Wine Dinner
With Special Guest Donna Hutchinson
Saturday July 18, 2009
6:30 P.M.*

1st Course

*Pecan Crusted Diver Sea Scallop with Radish
And Lime Beurre Blanc*

Sebastiani Unoaked Chardonnay 2007, Sonoma California

2nd Course

*Jerk Spiced Pork Tenderloin with Caramelized Apple, Upland Cress,
Vanilla Infused Sweet Potatoes and Cider Jus*

Sebastiani Chardonnay 2007, Sonoma California

3rd Course

*Brome Lake Duck Confit Timbale with Sautéed Napa Cabbage
And Tart Cherry Demi-Glace*

Sebastiani Pinot Noir 2006, Sonoma California

4th Course

*Merlot Poached Halibut with Tempura Goat Cheese Stuffed Zucchini
Blossoms, Wild Rice and Merlot and Shallot Beurre Rouge*

Sebastiani Merlot 2005, Sonoma California

5th Course

*Pepper Crusted Venison Loin with Potatoes Au Gratin, Baby Carrots,
Sunburst Squash and Green Peppercorn-Zinfandel Cream Sauce*

Sebastiani Zinfandel 2006, Sonoma California

Intermezzo

Mimosa Sorbet

6th Course

Lemon Curd with Puff Pastry and Fresh Berries

Sebastiani Sylvia's Symphony 2006, Sonoma California

\$99.00 Per Person (Excludes Taxes and Gratuity)

For Reservations Please Call 802-253-3665

E-Mail: Cliffhouse@stowe.com

*Cliff House Chef – Matthew Reeve
Sous Chef – Jess Humphrey
Maitre D' – Dave Hunt*