



Friday, March 26, 2010

**Serenity-Station**  
presents *Naylor Wine Cellars*

11 Church Street  
Seven Valleys, PA

[www.serenity-station.com](http://www.serenity-station.com)

*Relax in Serenity-Station's warm atmosphere while enjoying Mediterranean cuisine. Each of the four courses, chosen by you, is paired with a different wine recommended by the Naylor winemaker.*

**\$65 per person\***

*Your all-inclusive ticket includes dinner and complimentary selected wines as well as tax and gratuity.*

**Welcome Reception**

6:30 p.m.

**Seated Dinner**

7:00 p.m.



**Reserve Your Seat Today!**

*Space is limited!  
Advance Tickets Required.*



Meet the **Winemaker** Dinners

[www.uncorkyork.com](http://www.uncorkyork.com)

menu

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**First Course (Choose One)**

*Wine Selection: Traminette or Chambourcin*

**Bruschetta**

Grilled crostinis topped with tomato, cucumbers and fresh mozzarella, drizzled with a sweet orange balsamic vinegar.

OR

**Gourmet Cheese Sampler**

Asiago, creamy gorgonzola pepato, Italic, and sharp provolone with fruit and crackers.

**Soup or Salad (Choose One)**

*Wine Selection: Sauvignon Blanc or Nouveau*

**Cream of Crab Soup**

Serenity-Station's signature soup.

OR

**Broccoli and Cauliflower Soup**

Cream-based soup garnished with cheddar cheese and spring onions.

OR

**Spring House Salad**

Mixed greens with dried cherries, apricots, raisins, sun-dried tomatoes, cucumbers and mixed with a light raspberry vinaigrette.

**Entrée (Choose One)**

*Wine Selection: Cabernet Sauvignon or Chardonnay*

**Chicken Artichoke Pasta**

Tender chicken breast with tomatoes, artichokes, mushrooms and broccolini tossed with egg noodles in a champagne burre blanc.

OR

**Beef Wellington**

Tender beef medallions with mushrooms and onions wrapped in puff pastry, topped with a red wine reduction and served with a roasted garlic mashed potato.

OR

**Vegetable Primavera**

Broccolini, peppers, mushrooms, onions, asparagus and carrots in a marinara sauce with a hint of lemon and tossed in egg noodles.

**Dessert (Choose One)**

*Wine Selection: Peaches Plus or Kirse*

**Peach Crepes**

Two crepes filled with a peach-flavored whip and topped with a warm peach caramel glaze.

OR

**Strawberry Mousse**

Mousse infused with strawberries and chocolate, serviced with shaved white chocolate and raspberry topping.

**For Additional Information or to Purchase Your Tickets Online**

[www.UnCorkYork.com](http://www.UnCorkYork.com)

**Or Call 1-888-858-YORK (9675) ext. 108**