



Meet the **Winemaker** Dinners

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menu

Friday, November 19, 2010
Tamanend Winery



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759 Flory Mill Road
Lancaster, PA

www.tamanendwinery.com

Seasonal local ingredients star in this contemporary menu. When paired with fabulous Tamanend wines, the result is a spectacular six-course dinner! Our fall-themed dinner also features music from a local jazz group.

\$65 per person*

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

Welcome Reception

6:30 p.m.

Seated Dinner

7:15 p.m.



Reserve Your Seat Today!

Space is limited!
Advance Tickets Required.

Hors D'Oeuvres **Assorted Domestic and Imported Cheeses**

Wine Selections: LNO Lime and Orange Margarita, Mountain Laurel & Braveheart

First Course **Stuffed Persimmon and Bulgur Wheat Salad**

*With Hazelnut Oil, Carrot and Shallots, Celery, and Shaved Hazelnut.
Wine Selection: Mountain Laurel*

Second Course **Reverse Bouillabaisse with Seared Snapper**

*(Lobster Base).
Wine Selections: Irresistible & Ole*

Third Course **Caramelized Cauliflower Soup**

*With Cocoa and Smoked Gruyere.
Wine Selection: Queen Anne*

Fourth Course **Braised Rabbit**

*With Roasted Turnips, Rutabagas and Carrots.
Wine Selection: Alleluia*

Fifth Course **Venison with a Sage Demi**

*Braised Red Cabbage with Apples, and Smoked Sweet Potato Puree.
Wine Selections: Braveheart & American Beauty*

After Dinner **Stuffed Figs**

*With Lemon Mascarpone, Caramelized Pear Puree with Blue Cheese, Braised Lady Apples with Delancey.
Wine Selections: Cranberry Snow & Azul D'Oro*

For Additional Information or to Purchase Your Tickets Online

www.UnCorkYork.com/Tamanend

Or Call 1-888-858-YORK (9675) ext. 101