



JULY 4, 2012



FIRST COURSE

★ YOUR CHOICE OF ★

SCALLOP AND CALAMARI CEVICHE

Served in a martini glass

FIRECRACKER SHRIMP

With red pepper aioli

★ Paired with Willamette Valley Riesling, Willamette Valley, Oregon, 2010 ★

SECOND COURSE

★ YOUR CHOICE OF ★

COASTAL FISH CHOWDER

CHILLED TOMATO CONSOMMÉ

With basil ice

★ Paired with Hess Collection Chardonnay, Napa Valley, California, 2009 ★

THIRD COURSE

★ YOUR CHOICE OF ★

BLUE CHEESE ICEBERG WEDGE

With smoked bacon bits and cherry tomatoes topped with house-made blue cheese dressing and finished with Maytag blue cheese crumbles

RUBY RED SALAD

With baby red leaf lettuce, endive and radicchio topped with roasted beets, dried cranberries, candied pecans and crumbled blue cheese tossed in a pomegranate vinaigrette

★ Paired with Grande Cassagne Rosé, Rhone Valley, France, 2010 ★

FOURTH COURSE

★ YOUR CHOICE OF ★

LOLLIPOP LAMB CHOPS

With a pomegranate wine sauce and fresh mint relish over roasted fingerling potatoes and grilled white and green asparagus

ROASTED GROUPE

With seafood risotto and champagne-citrus beurre blanc with sautéed summer vegetables

GRILLED PETITE FILET

Over whipped purple potatoes with roasted baby carrots and finished with homemade veal glaze

★ Paired with Buehler Cabernet Sauvignon, Napa Valley, California, 2009 ★

FIFTH COURSE

★ YOUR CHOICE OF ★

DECONSTRUCTED CHERRY PIE

With spiced tart cherries layered with a brown sugar crumble and kirsch-infused whipped mascarpone

MALTED MILK CHOCOLATE & VANILLA BEAN CREAM TART

A chocolate pastry shell layered with a malted milk chocolate mousse, vanilla bean pastry cream and a bittersweet chocolate ganache

★ Paired with Noval Black Port, Douro Valley, Portugal ★

The Fish House