



Conti's Wine Dinner

Thursday, January 17th, 2019 | Prix Fixe \$109 per person

Michael Conti serves as a Wine Consultant for Vintage Imports. Mike has 40 years of experience in the hospitality and education industries and has successfully managed food and beverage operations at numerous locations in the Bucks County area. In addition, Mike has authored numerous wine lists, two of which have achieved the Wine Spectator's Award of Excellence. Mike will be your host and compare for this evening to entertain and delight you.

1st Course

Classic North Atlantic Smoked Salmon

Served with capers, finely diced shallots and a lemon dill crème fraise
Paired with Jean Marc Crochet Sancerre

2nd Course

Grilled Tenders of Duck

Served over sautéed mushrooms in a Pinot reduction
Paired with Adelsheim Pinot Noir

Main Course

Roast Leg of Lamb

Slow cooked with a rosemary rub in a Cabernet Sauvignon jus
Paired with Farmstead Cabernet Sauvignon

Dessert

Chocolate Cheesecake

Layered with ganache and vanilla bean Chantilly
Paired with De Loach Russian River Valley Zinfandel