

THE 2009 SUMMER SOLSTICE EXTRAVAGANZA

Hello to all of you. As you were previously informed, the 2009 summer season's solstice party 'Amici e la Celebrazione', will be held on **Tuesday 23rd of June**. In the past two years this event has proven to be a huge success. In fact I have already had emails from a few of you confirming your booking, even though you have yet to see what is on offer. The arrival of summer and, therefore, the ability to utilize the outside deck for our drinks/canapé reception, has in the past made this particular Amici a very popular event.

Chef Michael Pirini has prepared a special menu, concentrating on offering a lighter affair given the season, but not to forget the emphasis on those wines paired with each course. Along with his second, Sous Chef Brian White, this should prove to be a very exciting dinner, to say the least. You will be tasting wines from several suppliers, rather than limiting ourselves to one particular port folio: just a little different twist to the evening.

Reception is to commence at 6:30, and will include a grand selection of Hors d'oeuvres. Reservations are currently being accepted: 508.255 8547, or by email, just reply. Do not procrastinate, as word is already out that we are 'decking out'.

Amici e la Celebrazione

Tuesday, June 23rd / \$75.00 Per Person Excluding Tax and Service
Reception Commences at 6:30PM

Apribocca

A Selection of Passed Hors d'oeuvres
Carpene Malvolito, Prosecco Brut Spumante, Valdobbiadene

Baccala and Patata con Radicchio

Radicchio Wrapped Salt Cod and Potato Fish Cake,
Citrus Wine-Butter Sauce, Caramelized Lemon
Villa Angoris, Sauvignon Blanc, 2007, Friuli

Insalata di Aragosta

Local Lobster Stuffed Squash Blossoms,
Melted Leeks and Truffle Oil
Novellum, Chardonnay, 2008, Vin de Pays, Cotes Catalanes,

A CHOICE IS OFFERED FOR THE MAIN COURSE

Please Select One of the Following

Vitello Involentino con Soprassata et Fagiolo di Cannellino

Roast Stuffed Veal Sirloin with Cured Ham and Fresh Herbs,
Cannellini Beans with Roasted Garlic and Sage,
Natural Jus Reduction
Serego Alighieri, Super Tuscan, Bello Ovile, 2005, Tuscano

OR

Salmone all'Arrosto con Brodetto Sugo et Gratin
Roasted King Salmon with Sweet Onion, Saffron Sauce,
Fennel and Speck Gratin
Jermann, Red Angel on the Moonlight, Pinot Nera, 2006, Friuli

Sacchetti con Ciliege
Individual Pastry Sack with Cherries,
Mascarpone-Limoncello Mousse
Malvasia di Casorzo, "Mondalino DOC", Malvasia Rossa, 2005, Piemonte

Do trust you can make it.

Ciao, Art Duquette
Babbo