

Amici e la Celebrazione

NAUSET BEACH CLUB'S

SPRING SOLSTICE DINNER

Friday, April 11th 2008

6:30pm Reception

\$70.00 Per Person Excluding Tax and Service

Apribocca

A Selection of Table Side Hors d'ouvres

Masciarelli Trebbiano, Abruzzo, 2007

Insalata Mixed

Julianne Endive and Granny Smith Apples, Chopped Radicchio,
Toasted Walnuts, Blue Hill Blue Cheese Dressing

Branko, Pinot Grigio, Friuli, 2006

Rombo all' ai Ferri

Broiled Halibut with Basil, Picholine Olive and Panko Crust,
Arborio Rice with Sweet Peas

Marina Cvectic Trebbiano d' Abruzzi, Abruzzo, 2004

A CHOICE IS OFFERED FOR THE MAIN COURSE

Please Select One of the Following

Vitello alla Brasare

Braised Stuffed Veal Breast (Grilled Artichokes, Roasted Eggplant
, and Red Bell Peppers, Parmigiana Reggiano), Braising Jus/
Montepulciano Wine Sauce, Sautéed Swiss Chard

Marina Cvectic Montepulciano d' Abruzzi, Abruzzo, 2004

OR

Lombata di Maiale all' Arrosto

Roasted Pork Loin, Caramelized Baby Spring Vegetables and
Fava Beans, Madeira Wine Demi Glaze

Giacomo Fenocchio, Dolcetto d'Alba, Piedmont

Torta di Pera

Bosc Pear Tartlet, Caramel Sauce

Capanna, Moscadello di Montalcino, Toscana, 2006

Do trust you can make it.

Ciao, Art Duquette, "Babbo"