

The Good Life Café Supper Series Part 1:

The Local Dish

Fresh foods from local farms

August 18, 2009

To Open

Oyster in the Pulpit

Oyster Mushroom Duxelle with Roasted Shallot and Chives

Parmesan Cone and Balsamic Vinegar

Suggested Wine/Beer:

Kim Crawford New Zealand Unoaked Chardonnay

Summit Extra Pale Ale

~~~~~

#### **To Taste**

*Egg In The Garden*

Soft Boiled Egg, New Potato, Purple Beans

Kalamata Olive, Enoki Mushroom, Whole Grain Dijon

*Suggested Wine/Beer:*

Veramonte Pinot Noir

312 Wheat Ale

~~~~~

To Choose

Bison Scaloppini

Swiss Chard and Spatzle

or

Broiled Red Lake Walleye

Summer Squash and Wild Rice Pilaf

Suggested Wine/Beer:

Montes Merlot

Blue Moon (walleye)

Guinness (Bison)

~~~~~

#### **To Indulge**

*Fruit and Cream*

Raspberries, Crème Brule, Almond Tuille

**or**

*White on White*

White Chocolate and Cranberry Cookie

Coconut Sorbet

*Suggested Wine/Beer:*

Sandeman Ruby Porto

New Castle