

*Mountain View Inn Spring Wine Dinner
Friday March 28th at 6:30PM*

Reception

*Highlighted by Prosciutto Wrapped Apples, Onion Tarts, and a Variety
Of Artisanal Breads and Cheeses*

*NV Iron Horse Sparkling Wine, Green Valley, Wedding Cuvee
2000 Candida Salice Salentino, Riserva (Negroamaro)*

Amuse Bouche

*House Made Mozzarella with Sopressa Salami over Roasted Olive Hash
2000 Torres Gran Sangra de Toro, Catalunya (Grenache)*

Soup Course

*Oven Roasted Apple & Brie Bisque with Pancetta Garnish
2003 Steele Viognier, Lake County*

Fish Course

*Pan Roasted Scallops with Chili Spices & Cracked Mustard Seed
Over Fried Grits with Wilted Greens and a Balsamic Fig Reduction
2005 Huber Gruener Veltliner, Traisenthal, Obere Steigen*

Salad Course

*Belgian Endive with Sundried Apricots & Maytag Blue Cheese
With a Pomegranate & Molasses Dressing*

Intermezzo

Riesling Star Fruit Sorbet

Entree

*Prosciutto Wrapped Tenderloin Filet Over Syrah Reduction
Country Ratatouille and Pear Shaped Potato Croquettes
2000 Luna Sangiovese, Napa, Riserva*

Dessert

Tart Tatin with Grand Marnier Ice Cream

Limited to 35 Guests. \$85 plus tax and gratuity.

Call or email Carolyn Shank at 724 834 5300, Carolyn@mountainviewinn.com for reservations

Mountain View Inn Spring Wine Dinner

Friday March 28th at 6:30PM

Moscato d Asti

Florals by Victoria Booher, Wild Indigo Florals

Limited to 35 Guests. \$85 plus tax and gratuity.

Call or email Carolyn Shank at 724 834 5300, Carolyn@mountainviewinn.com for reservations