

Pleasant Valley Country Club

Wine Dinner

May 2, 2009

7:00 pm

\$50.00++ per person



FEATURING WINES FROM

Greendance
THE WINERY AT SANDHILL

Dinner by Chef Don Bell
Of Bell's Steak & Sea House

Menu

1st Course: Pan Seared U-6 Diver Scallop. Served with Confit of navel orange w a Blood Orange Gastric accompanied with a 2007 Riesling.

2nd Course: Grilled Barbecue Quail w/ Pancetta braised Swiss Chard accompanied with a 2007 Chardonnay.

3rd Course: Porcini crusted Filet Mignon w/ fresh Herb Butter, creamy Mascarpone & Truffle Oil Polenta accompanied with a 2006 Red Zinfandel.

4th Course: Rosemary crusted New Zealand Lamb Chops w/ caramelized Shallot Rosti Potatoes accompanied with a 2007 Cabernet Sauvignon.

5th Course: Gianduja pots du crème accompanied with Port of Sand Hill

Seating limited to 50 - Reservations Required
Call 724-628-6360, ext 2.