

Fall Back...into Gabriels' Wine Dinner

Presented by The Inn at New Berlin
&
Ryan J. Fonash of Vintage Imports

Daylight savings time has ended, and the nights are longer, perfect for a glass of wine...

Thursday, November 10, 2011 at 6:30 pm

First Course

Creamy wild mushroom soup.

Rosa Bianca Sparkling Brut, Veneto, Italy

Second Course

Buttermilk battered chicken breast with an apple, walnut and leek sauté. Finished with a rosemary-thyme buttermilk gravy.

Duckhorn "Decoy" Chardonnay, Napa, California

Third Course

Jumbo lump crab and langostino cakes, finished with a Manhattan clam coulis.

Wallace Brook Pinot Noir, Willamette Valley, Oregon

Fourth Course

Chocolate espresso nut torte.

Bogle Petite Sirah Port, Clarksburg, California

\$79 per person (includes tax and gratuity)

Reservations: 570-966-0321

Payment secures booking, 48 hour notice required for seat cancellation.

Chef Michael Benfer