

The Inn at New Berlin

*Autumns Bounty
Wine Dinner*

First Course

Carrot, squash, and sun-dried tomato soup.

Owl Ridge 2008 Sauvignon Blanc, Sonoma County

Second Course

Veal stuffed with Anjou pear and gorgonzola.
Finished with toasted walnuts and balsamic drizzle.

Owl Ridge 2006 Cabernet Sauvignon, Sonoma County

Third Course

Herb crusted Cornish game hen, sweet potato smash,
apple-cranberry chutney, and a plum-marsala sauce.

*Owl Ridge 2008 Chardonnay
Willowbrook 2006 Pinot Noir*

Fourth Course

Pumpkin cheesecake with cinnamon sauce, pecan-maple cookie, and
a chocolate glazed kumquat.

Choice of

Ojai Viognoir Ice Wine or Eden Stuart Port

November 12, 2009 at 6:30 p.m.

\$79 per person (includes tax and gratuity)

Reservations: 570-966-0321

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

Lodging available – 20% off room rate with wine dinner reservation
www.innatnewberlin.com