

From the Vines Down Under
Australian Wine Dinner

First Course

Oyster stew - with extra select oysters and cream.

Robert Oatley Sauvignon Blanc Margaret River & Pemberton 2008

Second Course

Grilled shrimp, roasted beet, blood orange, Belgian endive, and mixed greens.
Finished with walnut vinaigrette, orange oil and pinenuts.

Silverwing Pinot Noir Srathbogie Ranges 2007

Third Course

Grilled Emu fan fillet with shallot mashed potatoes and savory caper sauce.
(Emu is native to Australia and is similar to lean beef)

Torbreck Woodcutter's Shiraz Barossa Valley 2008

Fourth Course

Lamingtons - chocolate and coconut coated sponge cake.
Pavlova - Meringue shell filled with fruit and fresh whipped cream.

Choice of

Willowglen Tawney Port or De Bortoli DB Sparkling Brut NV

The Inn at New Berlin

March 11, 2010 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.