

# Wine and Dine Wednesday Elk Cove Vineyards June 13, 2012, 6:30 pm

## Salad

Bibb lettuce and Baby greens with fresh pears, walnuts and roasted shallot vinaigrette Elk Cove Pinot Gris 2011

#### Second

Crispy Pork Belly spiced apple chutney in a maple reduction Elk Cove Pinot Blanc 2010

### Main

Pan Seared Salmon
with roasted spaghetti squash and cherry sauce
Elk Cove Pinot Noir 2009

## **Dessert**

Apple Pastries
baked apple-filled puff pastries
and cinnamon sugar
Elk Cove Riesling 2010

\$22.50 per person, plus tax and gratuity