



SUMMER FRUITS & THE VERSATILITY OF THE GRAPE

First course

Chilled Almond-Cantaloupe Soup

Ca' Montini 2002 Pinot Grigio
DOC Trentino, Italy

Main course

Tandoori-style roasted salmon with fresh peach chutney
Bulgur salad with roasted corn, cumin, green onions
Roasted asparagus & organic baby carrots with two mayonnaises
(orange-shallot, roasted garlic & almond)

Sokol Blosser 2001 Pinot Gris
Willamette Valley, Oregon

St Innocent 2000 Shea Vineyards Pinot Gris
Willamette Valley, Oregon

Dessert

Cherry shortcakes with fresh ricotta

Pierre Sparr 1996 Pinot Gris
Selection de Grains Nobles
Alsace Grand Cru, France