

# *The Inn at Millrace Pond*

## *Wine Pairing*

*September 22, 2013*

*2:00pm*

### *Menu*

*Zonin Prosecco*

*Amuse Bouche on table*

*Brie, Fontina, Herb Boursin, Berry Compote  
Dry Nuts & Crostini*

*Matua Sauvignon Blanc*

*Chilled Gazpacho Pesto Crema*

*Masi Modello Pinot Grigio*

*Barley Salad Seasonal Fall Vegetables & Fresh  
Herb Vinaigrette*

*Ritual Pinot Noir*

*Brown Butter Glazed Seared Salmon, Sauteed  
Spinach, Blue Cheese Crumbles, Crispy  
Prosciutto Wafers*

*19 Crimes Shiraz*

*Slow Braised Short Rib Shiraz Demi, Creamy  
Polenta, Wasabi Greens*

*Spellbound Petite Syrah*

*Warm Chocolate Custard Spellbound  
Marinated Blackberries*

*Featuring  
6 Wines  
and 5  
Courses*

*Reservations are  
required.  
\$49 per person*

*Piano  
Accompaniment*

*Inn guest  
rooms are  
available for  
\$99*

*313 Hope Johnsonsburg Rd  
Hope, NJ 07844  
(908) 459-4884*