Blue Tie Wine Pairing  
Saturday, March 5, 2016  
Rosecliff Mansion, Newport

Thank you to our Gold Sponsors,  
Cox Business and Toray Plastics (America), Inc.  
Special thanks to John Nunes Jr. ‘88, owner and vintner,  
Newport Vineyards, Middletown  
Meal and service by  
Russell Morin Catering and Events

Menu

AMUSE-BOUCHE
Mushroom and Brie Tartlets  
Applewood Smoked Bacon Wrapped Medjool Dates,  
Toasted Pecan Filling  
~ Newport Vineyards  
Sauvignon Blanc and Sparkling Brut ~

FIRST COURSE
Chevre Salad:  
Boston Bibb Lettuce with Sliced Pears,  
Baked Goat Cheese, Plumped Cranberries,  
and Champagne Vinaigrette  
Warm European Style Breads, Fresh Whipped Butter  
~ Newport Vineyards Riesling ~

SECOND COURSE
Shrimp and Scallop Beggar's Purse  
with Sautéed Rainbow Chard  
~ Newport Vineyards Chardonnay ~

INTERMEZZO
Pomegranate Sorbet

THIRD COURSE
Seared Filet Mignon  
with Cauliflower, Potato, and Leek Puree  
and Oven-Roasted Butternut Squash  
~ Newport Vineyards Merlot ~

DESSERT
Rhode Island Apple Crostata  
with Cinnamon Whipped Cream, Caramel Sugar  
~ Newport Vineyards Port ~

Coffee Service • Chocolate Truffles