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

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

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
and 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