

Therapeutic Equestrian Center

Harvest Wine Dinner

Monday November 7, 2011

6:00 p.m.

Eighty Jarvis Restaurant

First Course

Potato Wrapped Shrimp paired with 2010 The Crossings Sauvignon Blanc- Awatere Valley, Marlborough New Zealand

Second Course

Chorizo Stew with Sweet Potato Dumplings paired with 2007 Kunde Sonoma Valley Cabernet Sauvignon

Third Course

Stuffed Duck Breast Bracciole with Pumpkin Risotto paired with Ruta 22 Malbec Patagonia Argentina

Fourth Course

Caramelized Apple Crepe paired with 2008 Vidal-Fleury Muscat de Beaumes-de-Venise

\$ 65 including Taxes & Gratuity. Tickets must be purchased in advance.