

Winter Wine Dinner

Saturday, March 13th, 2010

Jonathan's Ogunquit

Welcome Reception

First Course:

Honey Mustard Glazed Lamb Back Ribs

Organic farm raised lamb from Jonathan's farm in South Berwick served with a wasabi cole slaw

Second Course:

Fried Maine Shrimp

Served with cocktail sauce & lemon

Third Course:

Grilled Vegetable Salad

Grilled zucchini, summer squash, Portobello mushrooms, Bermuda onion, & roasted red peppers tossed with a herb infused extra virgin olive oil

Fourth Course:

Caramelized Salmon

Filet of salmon marinated in orange juice, Grand Mariner & triple sec. Dusted with sugar, dill, & black pepper. Caramelized & served with lemon beurre blanc & toasted almonds

Fifth Course:

Crème Brulee

Classic preparation with a fruit garnish