

# *South Country Inn Wine Makers Dinner*

Tuesday, November 15, 2011

6:30pm - 10:00pm

[www.southcountryinnrestaurant.com](http://www.southcountryinnrestaurant.com)

You will be greeted with Chef's selection of Amuse Bouche

## **First Course:**

### *Beet Salad*

Baby field greens dressed with white balsamic vinaigrette, garnished with poached beets served in cucumber ring topped with a goat cheese crostini.

Paired with Gabbiano Pinot Grigio

## **Second Course:**

### *Mozzarella en Corozza*

Sliced mozzarella sandwiched between 2 slices of white bread, rolled in parmesan cheese fried to a golden brown, accompanied by a fresh plum tomato sauce

Paired with Beringer Founders Chardonnay

## **Entree Course:**

### *Osso Buco*

Slowly braised in the classical way, served on a bed of mascarpone polenta and grilled asparagus

Paired with Sledgehammer Zinfandel

## **Dessert Course:**

### *Russ' Famous Traditional Sicilian Rum Cake*

Garnished with a dollop of fresh whipped cream

Paired with Beringer Sparkling White Zinfandel

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Price Per Person is \$65.00 (Inclusive of tip and tax)  
Reservations are a must as this offer is only open to the first 40 guests.  
Please call 631-758-1919 for Reservations

An Individual Grilled Vegetarian Lasagna Is Available For Our Vegetarian Guests  
Accommodations Can And Will Only Be Made At Time Of Reservation.

**\*\*\*Please Note Credit Card payment is required at time of Reservation\*\*\***

**This Evenings Menu Prepared By:  
Chef/Owner: Russell Ierardi and Guest Chef: Andy Musacchio**