

Come Meet The Man At The Chatham Squire  
on Wednesday March 11, 2015

# Joseph Carr Napa Valley Vintner



## Wine Dinner Reception

Westfield Farms Goat Cheese crostini with a Tangerine Honey drizzle  
Sesame Shrimp Toast with Sweet Soy  
**Josh Cellars Sauvignon Blanc 2012**

## First Course

Warmed Chatham Oysters with brunoise vegetables and a Chardonnay Buerre Blanc  
**Joseph Carr Chardonnay 2012/13**

## Second Course

Pan roasted Pork Belly with Yukon Gold mashed. Finished with a  
Wild Mushroom Bordelaise Sauce with a hint of cream.  
**Joseph Carr Cabernet & Joseph Carr Merlot**

## Third Course

Classic Beef Wellington  
Tenderloin of beef with a Duck liver pate, wrapped in Puff Pastry.  
Finished with Hell Hollow and Pink Peppercorn Demi-glace, garnished with  
Roast Asparagus and Gratinee Potatoes.  
**Dylans Ghost Hell Hollow 2010**

## Fourth Course

Tasting Trio  
Shelburne Farms 2 yr Vermont Cheddar  
Seasonal Berries  
Callebaut Flourless Chocolate Terrine

**Wednesday March 11, 2015 @ 6:00 pm**  
**\$75.00 per person excludes tax & service charge**  
**Call (508) 945-0945 for Reservations**