



**-WINE DINNER-**

**First Course**

Crisp Heirloom tomato, herb goat cheese, local arugula  
and a peach pepper jam compote

*2012 Coup de Rose*

**Second Course**

Duck confit, crisp basil, spiced peppers and gingered tomato broth

*2010 Gewurztraminer*

**Third Course**

Michigan smoked trout, morel mushrooms, smoked bacon and spinach  
in filo topped with a Michigan cherry Pinot Noir reduction

*2011 Pinot Noir*

**Fourth Course**

Prime Angus sirloin steak, Better Made Potato Chip puree, crisp  
Brussels sprouts, sweet onions and a cab franc jus

*2011 Franc n Franc*

**Fifth Course**

Sanders caramel apple crème brulee

*2012 Sparkling Riesling*

SHADY LANE™  
CELLARS