

**EVERYDAY
PEOPLE
CAFE**

Foothills to Summit

"The wines of northern Italy, Austria & Germany"

Wednesday January, 20th, 2010

6:30 p.m.

First Course

Walleye en papillote

Fresh walleye w/ a Friulano cream, capers, leeks & roast red peppers, baked in parchment

07' Borgo M, Friulano

Second Course

Hossenfeffer

Braised rabbit w/ carrot, potato, pearl onion & herbs

06' Kloster Eberbach, Spatburgunder

Third Course

Country Fried Lamb

Lamb loin cutlet, sauteed w/ garlic, capers, tomato and creme fraiche-chive spaetzel

07' Heinrich, Zweigelt

Fourth Course

Smoked Brisket

Local farmed beef brisket, marinated and dry rubbed, then smoked and served with truffle whipped potato

06' Rivetto, Nebbiolo D' Alba

Fifth Course

Apricot Gelato & Tuile

House made apricot-amaretto gelato, vanilla bean tuile & pistachio-mascarpone cream

08' La Serra, Moscato D' Asti

\$55.00 per person, plus tax & gratuity

**11 Center Street, Douglas - (269) 857-4240
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