

Summit

Bressen Wine Dinner

May 16, 2008

AMUSE

*Prosciutto smoked gouda hominy cakes
with red chili aioli*

PAIRED WITH 2003 PINOT GRIGIO

SAFFRON MUSSELS

*Prince Edward Island mussels steamed
in a saffron fennel broth
with garlic grissini*

PAIRED WITH 2002 VERDUZZO

SEA SCALLOP

*Orange vanilla reduction, Weisenberger
white cheddar grits and pickled red slaw*

PAIRED WITH 2002 PINOT NERO

FROG LEGS

*Sheltowee Farm oyster mushrooms,
rainbow chard and cascabel aioli*

PAIRED WITH 2000 VIN No. 3

CREEKSTONE ANGUS STRIP

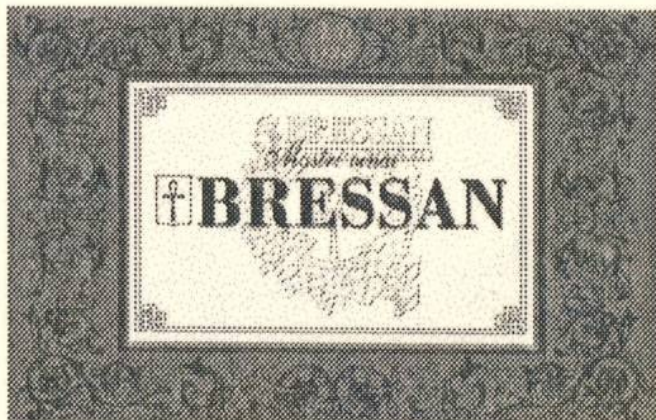
*Truffled Yukon Gold mash, pancetta-
pearl onion pan jus, semolina dusted
leeks and micro greens*

PAIRED WITH 1997 PIGNOL

FRENCH SILK

*Toasted pecan-brown sugar crumble, chocolate
mousse and raspberry champagne coulis*

Dinner with the Winemaker



Fulvio Bressan

Friday, May 16 • 7:30 PM
Limited Seating

\$80 per person, all inclusive

Now Open!

Summit

Classic Fare • Modern Flair

Dinner Nightly 5 PM • Bar & Patio 4 PM

1097 Duval Street • 859.271.1400

Formerly Emmett's Restaurant on Tates Creek Outside Man O' War

portofino

Summit

SERAFINI