



Foods & wines inspired by the richness of country life

Annie Gunn's Annual Cigar Smoker
Featuring the esteemed wines represented by

A. Bonmarito Wines

4 October 2021, 6:30 PM

Cigars will be enjoyed in our garden before and after dinner

**Cigars presented tonight: Padron 6000 (Nicaraguan), Ashton VSG Sorcerer (Dominican),
Oliva V Melanio Churchill (Nicaraguan) and Cohiba Blue Clasico (Dominican, Nicaraguan, Honduran)**

1st Course: Seafood Degustation

Florida Pink Shrimp
Alaskan King Crab
Poached Maine Lobster
Hawaiian Big Eye Tuna Sashimi
Roasted Viking Village Jumbo Sea Scallop
Sterling Royal Caviar (California)
Local Maple Glazed Smoked Jumbo Shrimp
Classic Maryland Crab Cake
Crispy Fried James River Oyster Po Boy
Northeast Oysters on the Half Shell with White Balsamic Mignonette
Grilled Marinated Fresh Water Shrimp
Prince Edward Island Mussel Salad
Grilled Manhattan Style Swordfish
Grilled Cold Water Lobster Tail
Crispy Fried Rainbow Trout

Component Semillon 'Monte Rosso' Vineyard 2020 Moon Mountain, Sonoma County
Gagnon-Kennedy Napa Valley Cuvée Cabernet Sauvignon 2019 Napa Valley
(St. Louisans – Michael Kennedy with Pam and Kelly Gardner)

2nd Course

Milk Braised Heritage Hog with Classic Tonnato Sauce, Pomegranate Molasses and Spiced Pistachios
Raen 'Royal St. Robert' Cuvée Pinot Noir 2018 Sonoma Coast
(Dante and Carlo Mondavi)

3rd Course

Roasted Cervena Venison Saddle with Italian Pruning Plum Chutney and Natural Venison Glace
PlumpJack Merlot 2018 Napa Valley (Oak Knoll)
4% Cabernet Sauvignon, 2% Malbec

4th Course

USDA Prime Beef Tenderloin Wild Mushroom Bisque and Toasted Pastry
'The Mascot' 2016 Napa Valley
(Young vines Cabernet Sauvignon from Harlan and Bond, by Will Harlan, Oakville)

Cheeses and Desserts will be served at the bar with all of tonight's wines also available

Lou Rook III, Executive Chef
Glenn Bardgett, Wine Director CS, CSW

Cost for this amazing event is \$300 per person, not including tax or gratuity
Please call 636-532-7684 for reservations