

Menu for Kalamazoo, MI Demonstration

Chef Martin CJ Mongiello

Salad Styled Appetizers

Rotari arte Italiana Champagne (Brut)

As served at the Bellagio and other fine restaurants. The ultimate palate cleanser, champagne!

Reunion Fortuna Platter of:

- Greek Goat Cheese and English Hot House Cucumber Canapes
- Seared Chilean Sea Bass, Smoked Lachsschinken Spiedini with Lemon aioli
- Malibu-Lime Chicken Skewers with Avocado-Cilantro Dip



Entree

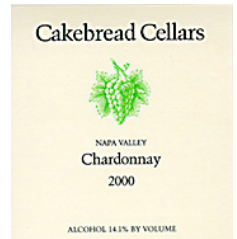
Cakebread Cellars Chardonnay, Napa Valley, 2000

Wine Spectator Score of 89 – our recommended restaurant sale price is \$102.00 per bottle

Chefs notes: Uncoils from a restrained nose to show creamy pear, fig and hints of toast and green fig. Maintains its sense of elegance, finishing with a burst of smoky marshmallow. Offers a refreshing departure from the heat of the Trinidad Scotch Bonnet sauce! You will love this particular, "Cakebread."

Grilled Scallops in Pineapple Coconut Chicken Thai Lacquer and Broiled Garlic-Buttered, Fresh Jersey Caught Shrimp with A Chili and Lime Cilantro Polenta Spire

Served in pools of Strawberry-Banana Coulis and Trinidad Scotch Bonnet - Mango Sauce



Dessert

Inniskillin, Icewine, Niagara Peninsula, 2002. Best, "Sweet Wine Award," at VINEXPO, Bordeaux, France, 2003. Wine Enthusiast Magazine, New World Winery of the Year – 2004 as awarded in New York, New York.

Our recommended restaurant sale price is \$155.00 per bottle

Chefs notes: Nectarine, papaya, litchi, tangerine and orange with invigorating layers of tropical flavor. The fruit must be frozen like glass marbles for perfect results – and 2002 was a historic year.

Orange Cake, baby Lemon Meringue Pie in Sucre Dough and Dulce de Leche ice cream with handmade honey tuiles surrounded by kiwi and caramel sauces