

The Litchfield Saltwater Grille presents...
Summer in Sonoma B.R. Cohn Wine Dinner

Sunday June 5th 2011 3:30 to 8:00 pm

SONOMA CHEESE AND CROSTINI WELCOME TABLE

Various seasonal fresh cheeses, crackers, flatbreads and fruits. Three types of chef made finger size crostinis served both stationary and butler style.

paired with **2009 B.R. Cohn Sangiacomo Vineyard Cane Chardonnay**

EAST COAST -WEST COAST RAW BAR

Walk up to our iced down, Chilled Raw Bar, and enjoy as much as you like of our bicoastal shellfish display. Fill your plate with Chilled Pacific Ocean Jumbo Shrimp Cocktail. Enjoy fresh Oysters from pristine bays on both sides of the USA. Along with New England Little Neck Clams and a West Coast Seafood Salad.

paired with **2008 B.R. Cohn Russian River Pinot Noir**

~WINE COUNTRY ORGANIC SUMMER SALAD~

Yellow, Green and Red Heirloom Tomatoes and Crispy Artichoke Salad, Chef Albert's Famous "White Balsamic Herbal Vinaigrette" and B R Cohn Fig Balsamic drizzle. **(Dressing Available Retail)**

paired with **2007 B.R. Cohn Sonoma Zinfandel**

~AND SWEETS ~

Almond Panna Cotta, Peppita Brittle, California Brew Press Pot Coffee, Wine Country Cookies

paired with **B.R. Cohn Dessert Wine**

~CHOICE OF EVENINGS MAIN COURSE~

Crabmeat Crusted Filet of Sole,
Citrus Shallot Sauce, Grilled Organic Zucchini

Wood Grilled, Sliced, Dry Rub Filet Mignon
Rich Raspberry Merlot Glaze,
Sonoma Goat Cheese Potato Cake

paired with

B.R. Cohn Cabernet Sauvignon Silver Label 2008

Enjoy a Sonoma County inspired summer menu along with five great wines from the area's leading vineyard served on our newly redecorated patio deck, and in our main dining room. Bring your friends and get ready for an afternoon of fun, food, wine and music.

Price for this event is \$75.00 per person plus tax and gratuity. All food and unlimited wines are included. Seats are limited.

The Litchfield Saltwater Grille
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