

DAMIANI WINE DINNER AT MAGNOLIA PLACE

menu by Scott Signori, Stonecat Cafe.

1

Duck confit and mushroom ragout on sour cherry-pecan crostini
with shaved pecorino.

WINE: PINOT NOIR- RESERVE . 2007

2

Cast iron seared halibut with braised apricot and fennel.
Served over mustard greens.

WINE: SAUVIGNON BLANC - 2008
(FROM THE LIBRARY. SOLD OUT)

3

Grilled rack of lamb dry rubbed with warm Moroccan spices and finished
with golden raisin- sour cherry chutney. Served with organic roasted
carrots and parsnips.

WINE: MERITAGE - 2007

4

Delicate salad of chilled organic beets, watermelon radish and local
apple in cider vinaigrette. Served with house aged chevre.

WINE: CABERNET FRANC- BARREL SELECT. 2008

5

Pecan pound cake served with apricot mousse and
shaved white chocolate.

WINE: SPARKLING-BRUT. 2007

SATURDAY EVENING MARCH 20, 2010 AT 6:30 PM

Ticket price: \$80 to include tax and gratuity. Please have payment ready upon arrival.

CONTACT Magnolia Place Bed and Breakfast Rt. 414 Hector, NY: 607.546. 5338