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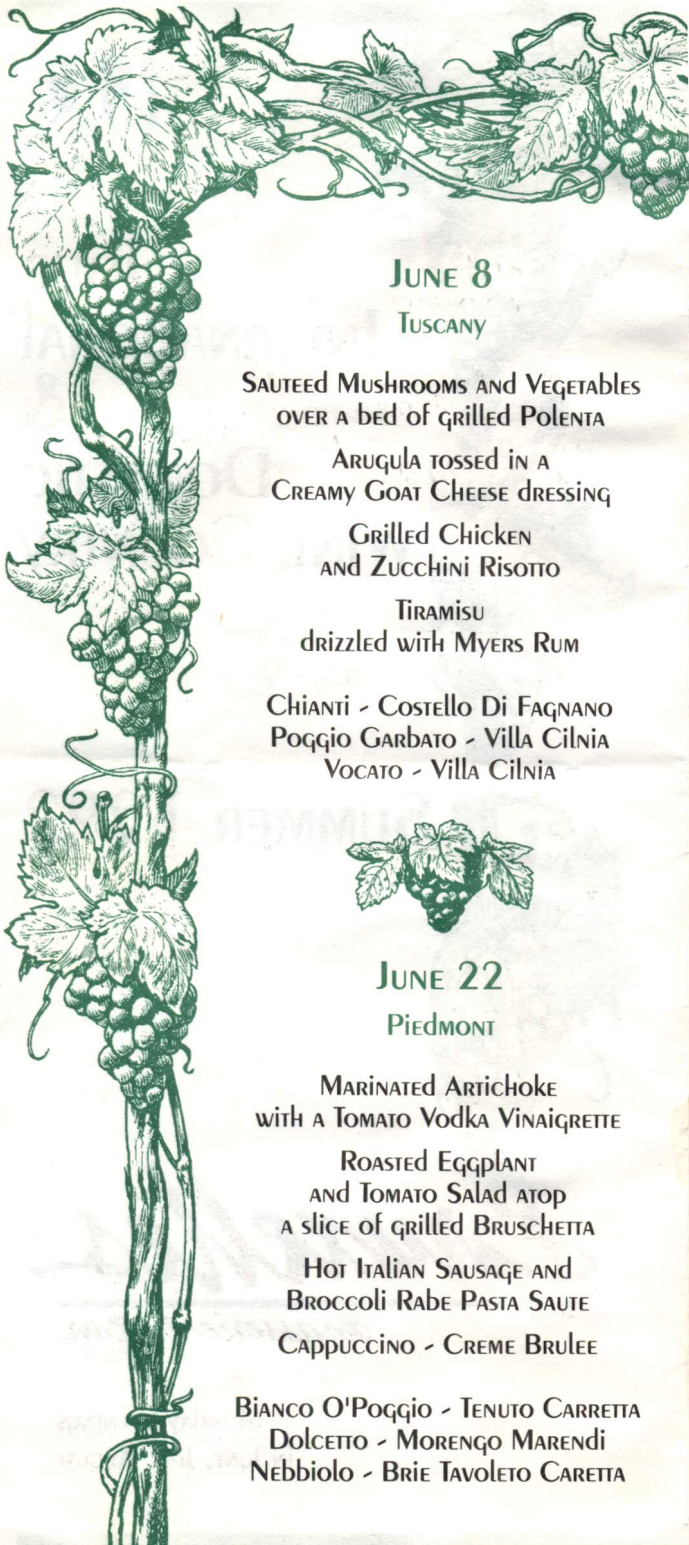
TOUR
INTERNATIONAL
&
DOMESTIC
WINE COUNTRY

SUMMER 1992

Bruxelles

Brasserie & Bar

MONDAY EVENINGS
IN JUNE, July, AUGUST



JUNE 8

TUSCANY

SAUTEED MUSHROOMS AND VEGETABLES
OVER A BED OF GRILLED POLENTA

ARUGULA TOSSED IN A
CREAMY GOAT CHEESE DRESSING

GRILLED CHICKEN
AND ZUCCHINI RISOTTO

TIRAMISU
drizzled with MYERS RUM

CHIANTI - COSTELLO DI FAGNANO
POGGIO GARBATO - VILLA CILNIA
VOCATO - VILLA CILNIA



JUNE 22

PIEDMONT

MARINATED ARTICHOKE
with a TOMATO VODKA VINAIGRETTE

ROASTED EGGPLANT
AND TOMATO SALAD ATOP
A SLICE OF GRILLED BRUSCHETTA

HOT ITALIAN SAUSAGE AND
BROCCOLI RABE PASTA SAUTE
CAPPUCCINO - CREME BRULEE

BIANCO O'POGGIO - TENUTO CARRETTA
DOLCETTO - MORENGO MARENDI
NEBBIOLO - BRIE TAVOLETO CARETTA



July 6

VENETO

SAUTEED CALAMARI
with HOT CHERRY PEPPERS,
TOMATOES AND GARLIC

WHITE BEAN AND ESCAROLE SOUP

HOMEMADE SWEET SAUSAGE
RAVIOLI with A THREE CHEESE
CREAM SAUCE

MASCARPONE GRAHAM CRACKER PIE

PINOT GRIGIO - FRATELLI ZENATO
LUGANA DISAN - BENEDETTO ZENATO
AMARONE CLASSICO - ZENATO



July 20

NAPA

GAZPACHO SOUP

WATERCRESS AND GRILLED
RADDICCHIO with A
CABERNET DRESSING

ROASTED SALMON
with A FRESH HERB CRUST

WATERMELON SORBETTO
AND GAUFRETTES

RUTHERFORD HILL - SAUVIGNON BLANC
RUTHERFORD HILL - CHARDONNAY
RUTHERFORD HILL - MERLOT



AUGUST 3

NAPA

GRILLED ASPARAGUS WITH PESTO
AND SHAVED ROMANO CHEESE

CALIFORNIA CORN SALAD
WITH BELL PEPPERS

SUMMER SQUASHES AND JAPANESE EGGPLANT

GRILLED LAMB BROCHETTES WITH
FRESH SUMMER VEGETABLES AND POTATOES

FRESH SUMMER FRUIT WITH FROMAGE BLANC

RAYMOND - SAUVIGNON BLANC

RAYMOND - CHARDONNAY

RAYMOND - CABERNET SAUVIGNON



AUGUST 17

CONNECTICUT - CLINTON

NEW ENGLAND CLAM CHOWDER

FRESH SUMMER VEGETABLES

MIXED GREENS IN A
PARMESAN BASIL VINAIGRETTE

CLAM BAKE - LOBSTER, MUSSELS,
LITTLE NECKS, CORN ON THE COB AND
STEAMED NEW POTATOES

CARAMELIZED APPLE PECAN STRUDEL
WITH VANILLA BEAN ICE CREAM

CHAMARD - CHARDONNAY

CHAMARD - CHARDONNAY RESERVE

CHAMARD - PINOT NOIR



