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
NEBBIOL - 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
Lucana 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 Gaullettes

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
Join Bruxelles in an exciting exploration of the best wines America & Europe Have to Offer.

We will be tasting the wines of the major national and international appellations at distinctive wine dinners, beginning Monday, June 8, and continuing two Mondays per month through the summer. Exclusive four course menus will feature dishes created especially to complement the wines.

**WINE TOUR**
Subscription Package

$29.00 per person - single tour
$140.00 per person - all six tours

Reservations will be accepted for any and all of the dates. Seating will be limited, so reserve your "Tour" today. Vineyard tour dinners will begin promptly at 7:00pm. Prices are not inclusive of tax and gratuity.

A special subscription package to all six dinners is available if purchased in advance by cash, check, American Express, Visa or MasterCard. Enjoy six delectable tours for the price of five, savor the food and sample the wine at a savings of $34.00.

For more information, please call the manager on duty.

Bruxelles
Brasserie & Bar
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