

POCONO LIMITED WINERY

June 24, 2010, 7:00 p.m.

Four Appetizer Courses:

*First Course- Scallops en Croute
with Tarragon Cream Sauce*

*Pairing- Pompagne (dry and crisp sparkling apple
wine-organic/no added sulfites)*

*Second Course- Shrimp with Orange Ginger Sauce
plated on Noodle Cake*

*Pairing- La Pomme Ice Liqueur
(organic/no added sulfites)*

Third Course- Salmon

with Miso Jalapeno Cilantro Lime Sauce

*Pairing- La Pomme (dry and crisp apple wine-
organic/no added sulfites)*

*Fourth Course- Strawberries with Lemon Cream Sauce
with Toasted Coconut Meringue*

*Pairing- Raspberry Pompagne (dry and crisp
sparkling apple wine with natural raspberry-
organic/no added sulfites)*

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Vegan Dinner
July 10, 2010, 6:00 p.m.

*First Course- Cannellini Bean Bruschetta with
Clementine and Shaved Fennel*

Second Course- Squash with Basil-Mint Aioli

*Third Course- Tempeh served upon
Scallion and Noodle Cake
with Orange Ginger Cilantro Black Bean Sake Glaze*

All served with tasting of choice

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Dinner

July 23, 2010, 6:30 p.m.

*First Course- Mozzarella en Croute Appetizer with
garlic, with fresh garden rosemary and thyme in a
lemon cream finish*

*Pairing- Pompagne (dry and crisp sparkling apple
wine-organic/no added sulfites)*

*Second Course- Minted Squash Soup with
lime and cilantro*

Pairing- Choice

*Third Course- Marinated Cod Fish Entrée
on a bed of Giardiniera*

*Pairing- La Pomme (dry and crisp apple wine-
organic/no added sulfites)*

Fourth Course- Dessert

Fresh local strawberries with vanilla bean sabayon

*Pairing- La Pomme Ice Liqueur
(organic/no added sulfites)*

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Dinner for Rocky and Sue
August 10, 2010, 6:30 p.m.

First Course- Brie en Croute Appetizer with tomato, basil, shallot, cream and wine finish

Pairing- Raspberry Pompagne (dry and crisp sparkling apple wine-organic/no added sulfites-natural raspberry infusion)

Second Course- Chicken Rollatini made with our oven-dried tomatoes, rosemary, and fontina, mozzarella, ricotta filling, with a chiffonade of leek and apple in a glazed finish

Pairing- La Pomme (dry and crisp apple wine-organic/no added sulfites)

Third Course- Scallops with a 5 spice dusting with orange, ginger, black bean, basil, mint, hazelnut noodle cake

*Pairing- La Pomme Ice Liqueur
(organic/no added sulfites)*

Fourth Course- Wild Cod with tarragon champagne crème sauce and Potato Galette

Pairing- Pompagne (dry and crisp sparkling apple wine-organic/no added sulfites)

Fifth Course- Black raspberry meringue with dark chocolate base

*Pairing- La Pomme Raspberry Ice Liqueur
(organic/no added sulfites-natural raspberry infusion)*

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POCONO LIMITED WINERY

August 17, 2010, 7:00 p.m.

*First Course- Chicken Satay
with Coconut Curry and Mango Salsa
Pairing- Choice*

*Second Course- Chilled Minted Squash Soup with
Lime, Cilantro and Sour Cream
Pairing- Choice*

Third Course- Steak and Seafood:

*Filet Mignon with Fresh Garden Herb Crust finished with a
Cognac Cream Sauce*

*Ginger Scallion Clementine Shrimp
upon Pan-fried Noodle Cake
Pairing- Choice*

*Fourth Course-Dessert
Fresh fruit with lemon sabayon topped with fresh coconut
meringue
Pairing- Choice*

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POCONO LIMITED WINERY

Mr. and Mrs. Castellanos

August 21, 2010, 6:00 p.m.

*First Course- Bay Scallops en Croute
with Tarragon Cream Sauce*

*Pairing- Pompagne (dry and crisp sparkling apple wine-
organic/no added sulfites)*

Second Course- Gazpacho

Pairing- Choice

*Third Course- Thai Chicken Satay
plated on Lavender Rice and Mango Salsa*

Pairing- Choice

*Fourth Course- Strawberries with Lemon Cream Sauce
and Toasted Coconut Meringue*

*Pairing- Raspberry Kiss (apple wine infused with natural
raspberry- organic/no added sulfites)*

*Each course features a complimentary glass of wine. Additional wine
may be purchased by the glass upon request. Our Wines are \$5.00 per
glass and our Ice Liqueurs and Sparkling Wines are \$6.00 per glass.
Credit cards are not accepted. Payment may be made by personal
check or cash.*

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POCONO LIMITED WINERY
Happy Birthday Kevin Casebolt
Wednesday, August 25, 2010, 6:00 p.m.

First Course- Shrimp over whole wheat noodles, with shrimp shell stock reduction, blushed with fresh tomatoes and basil
Pairing- Choice

Second Course- Salmon en papillote, with lemongrass, ginger, scallion, a touch of sweet soy & sake, cilantro lime drizzle finish
Pairing- Choice

Third Course- Poached broccoli with lemon, thyme and garlic vinaigrette, served chilled
Pairing- Choice

Fourth Course-Dessert
Fresh mango sorbet with black raspberry sauce
Pairing- Choice

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POCONO LIMITED WINERY
Happy Anniversary Mr. & Mrs. Klínger
Friday, August 27, 2010, 5:00 p.m.

First Course- Oven-baked potato crisps
with gorgonzola, tomato, basil
Pairing- Choice

Second Course- Caesar salad with homemade dressing
Pairing- Choice

Third Course-
For her: Fresh spinach and cheese soufflé with broccoli sauté
and a white vermouth, garlic and oil drizzle
Pairing- Choice

For him: Venison tournedos with sautéed leeks, apple, apple
liqueur cognac cream finish with lavender rice timbale
Pairing- Choice

Fourth Course-Dessert
Fresh fruit with sabayon custard
Pairing- Choice

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POCONO LIMITED WINERY

Valerie & Giulio

Saturday, August 28, 2010, 6:00 p.m.

*First Course- Scallops en Croute
with Tarragon Cream Sauce*

*Pairing- Pompage (dry and crisp sparkling apple wine- organic/no
added sulfites)*

*Second Course- Shrimp with orange ginger sauce
plated on noodle cake*

Pairing- Choice

Third Course- Gazpacho

Pairing- Choice

Fourth Course-

*For her- Shrimp-stuffed chicken rollatini with apple cream reduction
blushed with fresh tomato, thyme, basil finish*

Pairing- La Pomme (organic apple wine- no added sulfites)

*For him: Filet mignon with fresh garden herb crust,
Finished with a cognac cream sauce*

Pairing- La Pomme (organic apple wine- no added sulfites)

Fifth Course- Dessert

Black raspberry meringue with dark chocolate base

*Pairing- Raspberry Kiss (apple wine infused with natural raspberry-
organic/no added sulfites)*

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POCONO LIMITED WINERY
Happy Anniversary Mr. & Mrs. Mikula
Saturday, August 28, 2010, 6:00 p.m.

*First Course- Scallops en Croute
with Tarragon Cream Sauce*

*Pairing- Pompagne (dry and crisp sparkling apple wine- organic/no
added sulfites)*

*Second Course- Shrimp with orange ginger sauce
plated on noodle cake*

Pairing- Choice

Third Course- Gazpacho

Pairing- Choice

Fourth Course-

*For her- Shrimp-stuffed chicken rollatini with apple cream reduction
blushed with fresh tomato, thyme, basil finish*

Pairing- La Pomme (organic apple wine- no added sulfites)

*For him: Filet mignon with fresh garden herb crust,
Finished with a cognac cream sauce*

Pairing- La Pomme (organic apple wine- no added sulfites)

Fifth Course- Dessert

Black raspberry meringue with dark chocolate base

*Pairing- Raspberry Kiss (apple wine infused with natural raspberry-
organic/no added sulfites)*

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