

**EVERYDAY
PEOPLE
CAFE
HONIG VINEYARD & WINERY
WINE DINNER**

Special Guest Michael Honig
Wednesday March 24h, 2010
6:30 p.m.

First Course

Shrimp & Goat Cheese Spring Roll
Hoisin, lemongrass, local goat cheese, shrimp,
sweet chili dipping sauce
07', Sauvignon Blanc, Rutherford

Second Course

Ossobuco
Braised veal shank, potato gnocchi, parmesan reggiano,
pancetta, fresh herbs, ragu
06', Cabernet Sauvignon

Third Course

Intermezzo
Cucumber-Melon Martini Sorbet

Fourth Course

37 Day Aged Local New York Strip
Garlic & smoked sea salt crusted strip steak, smoked
shallot Bordelaise, bacon roasted fingerling potatoes
05', Cabernet Sauvignon, Bartolucci Vineyard

Fifth Course

"French Toast"
Ricotta & mango stuffed brioche "French Toast"
07' Late Harvest Sauvignon Blanc

\$75.00 per person, plus tax & gratuity

11 Center Street, Douglas - (269) 857-4240
everydaypeoplecafe.com

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