



# *Around the World*

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R I V E R T O W N I N N

Thursday, June 14, 2007, 6:30 pm

*Jeff & Julie Anderson,  
Proprietors of Rivertown Inn,  
and Chef Ray Wyatt  
welcome  
Jay Johnson, Griggs Copper & Company*

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## TASTING MENU

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GREEN PEA SOUP  
WITH BACON AND A TWO-CHEESE GOUGERE  
*2005 Pascal Jolivet Loire "Attitude"  
Sauvignon Blanc*

FARMHOUSE-STYLE GAME HEN  
WITH A SWEET & SOUR PAN SAUCE  
*2004 Louis Jadot Chateau de Jacques*

RUSTIC PENNE PASTA  
IN A WHITE TRUFFLE CREAM SAUCE,  
SPRING VEGETABLES AND GRILLED SHRIMP  
*2005 Caposaldo Pinot Grigio*

VEAL TENDERLOIN IN A GREEN COCONUT CURRY  
SAUCE TOPPED WITH CRISPY RICE NOODLES  
*2004 Wyndham Show Shiraz*

WHITE CHOCOLATE, ORANGE AND SAFFRON CUSTARD  
PAIRED WITH A RICH AUSTRIAN CHOCOLATE CAKE  
*2006 Nivole Moscato d'Asti*