

CARPACCIO

Ristorante Italiano

New Hampshire Grower's Dinner

Monday, August 7, 2006

Reception

Selected Hors' D'Oeuvres

Zardetto, Proseco, Veneto

Menu

Gazpacho of Local Heirloom Tomato and Lime Sorbet

Spring Ledge Farm, New London

2004 Monchiero Carbone, Recit, Roero Arneis, Piedmont

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Wild Brook Trout Fillet, sautéed with fresh Organic Sage Butter

Hy on a Hill Trout Farm, Plainfield

2004 Monchiero Carbone, Recit, Roero Arneis, Piedmont

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Goat Cheese Tortellone, with dried orange zest, orange juice & fennel pollen

Heart Song Farm, Gilmanton

2004 Kumeu River, Sauvignon Blanc, Marlborough, NZ

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*Seared Carpaccio of Red Deer, with fresh black truffles and a fondue of
Goat Cheese, topped with Charlie's Baby Arrucola and sprinkled with walnuts*

Bonnie Brae Farm, Plymouth (Greens) Weather Hill Farm, Sanbornton

2003 Marengo "Suri", Dolcetto d' Dogliani, Piedmont

Wine Sorbet

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*Tagliata of Buffalo Filet sprinkled with aged balsamic vinegar, served
with Charlie's Baby Mizuna Lettuce and shaved fresh black summer truffles*

Yankee Farmer's Market, Warner (Greens) Weather Hill Farm, Sanbornton

2001 Allegrini, Palazzo delle Torre, Veneto

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Maple Mascarpone Cheese cake, served with a fresh black currant coulis

Back Door Farm, Sanbornton

Red Currant Liqueur

Michelle

*Many Thanks
[Signature]*