



## ***Harvest Wine Dinner***



*The Naugatuck Exchange Club Foundation in cooperation with Jesse Camille's Restaurant Proudly Present the Annual Harvest Wine Dinner  
Featuring 5 Courses paired with 5 Select Wines  
Saturday Evening Saturday, November 16, 2019 at 6 p.m.*

### **Welcome Reception**

Charcuterie Board with Artisanal Cheeses and Cured Meats  
Dried Fruit, Berries, Fig Jam, Candied Nuts, Olives, Sliced Baguette

 Paired with Caymus Sparkling (Napa, California)

### **First Course**

Maryland Crab Cake with Roasted Red Pepper Aioli / Gremolata / Smoked Sea Salt

 Paired with Louis Latour Bourgogne Pinot Noir (Cote D'Or, France)

### **Second Course**

Charred Heirloom Tomato Bisque with Asagio and Goat Cheese Crostini

 Paired with B.R. Cohn Rose (Sonoma, California)

Stacked Sicilian Citrus Salad with Goat Cheese, Crushed Pistachio, Red Onion  
Shaved Fennel and Cured Olives in Champagne Vinaigrette

 Paired with Cuvaion Sauvignon Blanc (Sonoma, California)

### **Third Course**

Citrus Beer Braised Beef Short Rib with Parsnip Carrot Puree and Roasted Garlic  
Sautéed Swiss Chard / Hoisin Tamarind Lime Glaze/ Toasted Sesame Seed


OR

Agave Dijon Baked Swordfish with Ancient Grain Risotto  
Pickled Red Onion/ Tart Green Apple / Maple Cider Glaze / Roasted Zucchini

 Paired with Mer Soleil Pinot Noir (Napa, California)

### **Dessert Course**

To Die For Chocolate Dessert

 Paired with Duckhorn Merlot (Napa, California)

**\$75 per person – Tax and Gratuity Included – Reservations Required - Please Call 203.723.2275**