

Johnson & Wales University

Newton Vineyards  
Special Guest  
Kristen Brott

*Spinach & Shrimp Spanikopita  
Duck Confit Fritters*

*Veuve Clicquot Yellow Label*

~ ~ ~

*Seared Scallop with Arugula and Frisée Salad  
Chardonnay Vinaigrette*

*Newton Red Label Chardonnay, 2008*

~ ~ ~

*Tea- Brined Roasted Duck Breast with Pepper Jelly  
Served with Hoop Cheese Stone Ground Grits*

*Newton Claret, 2007*

~ ~ ~

*Beef Tenderloin with Porcini Sauce  
Roasted Root Vegetables and Fingerling Potatoes*

*Newton Unfiltered Merlot, 2005*

~ ~ ~

*Chocolate Mousse with Vanilla Bean Creameux,  
Sponge Cake and Blood Orange Ice Cream  
Grand Marnier*