

**SPITFIRE GRILLE**  
**Presents**  
**CHADDSFORD WINERY BARREL TASTING WINE DINNER**  
**Wednesday, May 7, 2008**  
**724-850-4676**

**COCKTAIL RECEPTION**

Featuring  
**NAKED CHARDONNAY**  
Paired with a Raw Bar  
Including Tuna & Yellow Tail Ceviche and Fanny Bay & Kumamoto Oysters

**FIRST COURSE**

**MILLER ESTATE CHARDONNAY**  
Paired with  
Duel Preparation of Salmon  
House Smoked Salmon w/ Watercress & Myer Lemon Ailoi  
And  
Grilled Salmon w/ Morrell's & Brown Butter

**SECOND COURSE**

**BARREL SELECT PINOT NOIR**  
Paired with  
Duck Breast Over Thai Black Noodles w/ Duck Thigh Spring Roll Garnish

**THIRD COURSE**

**BARREL SELECT MERLOT**  
Paired with  
Cocoa & Cinnamon Rubbed Lamb Loin  
Over Dandelion Greens w/ Dried Cranberries & Toasted Walnuts,  
Topped w/ Vanilla Cranberry Sauce

**FOURTH COURSE**

**DUE ROSSI**  
**BARBERA SANGIOVESE BLEND**  
Paired with  
Braised Short Ribs & Roasted Strip Loin Of Natural Beef  
w/ Duchess Potatoes, Grilled Ramps & Haricot Verts w/ Natural Jus

**FIFTH COURSE**

**LATE HARVEST RIESLING**  
Paired with  
Dessert Tasting of  
Olive Oil Gelato, Artisanal Blue Cheese, Short Bread w/ Apricot Preserves & Grilled Figs