

~ Stone Mansion Restaurant ~

~ Antinori Wine Dinner ~

Wednesday, May 7, 2008

6:30 p.m.

Speaker: Don Mervis

Owner of Stone Mansion Restaurant

Anti Pasta

Basil stuffed proscuitto, hard salami, garlic marinated roasted red peppers, hard parmigian cheese, kalamata and colossal green olives with artichoke hearts.

Antinori Campogrande Orvieto, 2006

Scallops Encroute

Baby Scallops lightly seasoned and topped with goat cheese and wrapped with fillo dough, finished with a light white wine, lemon butter sauce.

Antinori Chardonnay Castello della Sala, 2005

Risotto e funghi con il pollo

Aborio rice slowly cooked with red wine, wild mushrooms, kalamata olives, topped with boneless chicken breast beurre rouge.

Marchese Antinori, Chianti Classico, Riserva, 2003

Baby Quail

Semi-boneless quail braised in a tomato and green peppercorn demi-glaze, served with new potatoes and baby carrots.

Antinori Tignanello, 2004

Zabaglione Martini

Puréed bananas infused with rum and swirled in a vanilla custard; served in a martini glass, dusted with cocoa and garnished with a lady finger.

Freshly Brewed Gourmet Coffee

Please join us
Wednesday, May 7

To make reservations call
724-934-3000
Ask for Don

\$110.00 per person
includes tax and gratuity
due at the time
you make your reservation
...sorry no refunds
for cancelled reservations.

All major credit cards are accepted