



SUMMER'S COMIN' IN A Patio Wine Pairing Dinner

Friday, June 4, 2010, 6:30 PM

Out Door Country Club

1157 Detwiler Drive, York, PA 17404

Prepare for the Summer Solstice.

Stroll the patio and visit five separate food stations, each featuring a delectable gourmet offering and a wine selected to complement the food and please the palate.

HOSTS

York Symphony Orchestra Association

MUSIC

Jazz, Hot and Cool

MENU

First Course: *Lobster and Crab Cocktail – A duo tossed in a light citrus dressing brought together with diced Beets, New Potatoes and Avocado*

Second Course: *Seafood Risotto – A blend of Shrimp, Scallops, Swordfish, Clams, Calamari and Mussels simmered in seafood broth and tossed with a Risotto inspired by the Spanish Paella*

Third Course: *Caramalized Duck Breast in Papillote with oven-roasted Plum Tomatoes, Shallots, Garlic and Nicoise Olives with Lemon Confit—all baked in a foil pocket*

Fourth Course: *Braised Short Ribs – A classic beef luxury braised in red wine demi-glace laced with Mushrooms, Pearl Onions, Bacon and Herbs*

Fifth Course: *Poached Bosc Pears in red wine with notes of Orange, Vanilla and Cinnamon and served with a Mascarpone and Pistachio Ice Cream*

\$110 per person

nonsmoking/valet parking

In case of inclement weather, this event will be moved to the Grand Ballroom.