



The Big To Do 2009 Menu

BlackFinn -Grilled Chicken Skewers
Wine pairing - BV Coastal Chardonnay

Boi Na Braza -Papaya Cream
Wine pairing - Beringer Mascato

Havana Martini Club
Havana Breeze – Hypnotic and Pineapple

JeanRo Bistro
Duck Liver Pate with Port Wine Reduction on Crostini.
wine pairing - Cote du Rhone.

Jeff Ruby's Steakhouse
Crawfish Maque Choux - Lightly Spicy Creole Creamed Corn with Crawfish & Sweet Peppers

Nicholson's Tavern & Pub
“Nick’s Wee Dram”, Scotch Infused Chocolate Cheesecake

The Oceanaire Seafood Room
Yellow Tomato – Shrimp Gazpacho

Palomino
Wild Roasted Mushrooms with Boursin Cheese and Herbs d'Provence on Grilled Sourdough
Wine pairing - Penfold's Rawson's Retreat Cabernet Sauvignon

Trattoria Roma
Bruschetta- Homemade Italian Bread Topped with a Delicate Blend of Fresh Roma Tomatoes, Basil, Red Onion, and Extra Virgin Olive Oil.
Wine pairing - Layer Cake Primitivo

Via Vite
Veal and Ricotta Meatballs with Shavings of Parmigiano Reggiano.
Wine paring - Petraio Nero d'Avola.