Adamstown Area Library

Food & Wine Pairing Dinner

Stationed Hors D'oeuvres

Cheese & Charcutier Platter with Breads and Crackers
Gougère
Caprese Skewers with Balsamic Glaze
Expertly paired with
Rosé selected by Chef John Moeller

Salad

Organic Field Mixed Greens with Mustard Shallot Dressing
Fresh Tomatoes Jicama Cucumbers
Crumbled Blue Cheese
Expertly paired with
Sauvignon Blanc selected by Chef John Moeller

Pasta Course

Seared Scottish Salmon
Meza Pasta with a Lemon Garlic Olive Oil
Italian Parsley
Expertly paired with
Pinot Grigio selected by Chef John Moeller

Entrée

Braised Short Ribs in Red Wine & Fresh Thyme
Potato & Parsnip Puree with Scallions
Seasonal Sautéed Vegetable
Bread and Butter
Expertly paired with
Cabernet selected by Chef John Moeller

Dessert

Warm Flourless Chocolate Torte
Raspberry Sauce Fresh Berries
Expertly paired with
Sparkling wine selected by Chef John Moeller