

THE UP RIVER CAFE



PRESENTS AN
ORGANIC HARVEST DINNER

(ALL ITEMS ARE ORGANIC, LOCAL OR SUSTAINABLE
AND MAY BE A COMBINATION OF ALL THREE)

THURSDAY NOVEMBER 8TH
6:30 P.M. RECEPTION WITH HORS D'OEUVRES & COCKTAILS

360 "GREEN" VODKA

FIRST COURSE

ROOT VEGETABLE RAVIOLI
WITH CONFIT OF BABY CHICKEN

HONIG *SAUVIGNON BLANC* (NAPA) 2006

SECOND COURSE

MELTED LEEK STUFFED RUBY TROUT
WITH PUMPKIN RISOTTO

BENZIGER *CHARDONNAY* (NAPA) 2005

THIRD COURSE

SLOW COOKED BARBEQUE PORK
WITH PICKLED ONION AND AUTUMN APPLE CIDER REDUCTION

CHAPOUTIER "LA PETITE ROUCHE" *SYRAH* (FRANCE) 2005

DESSERT

ORGANIC CARROT CAKE

AUTOCRAT "EQUAL EXCHANGE" ORGANIC COFFEE

\$65.00 PER PERSON (PLUS TAX AND GRATUITY)