

California Wine Dinner  
at The Ivy Cafe  
Friday January 29th, 2010 6pm

Chef's Reception Table of Hors d'Ouevres  
*Schramsberg, Mirabelle Brut Rose, Calistoga, California, NV*

Fuji Apple Salad with Gorgonzola Spring Roll &  
Macadamia Nutbutter Vinaigrette  
*Pine Ridge, Chenin Blanc, Clarksburg, California, 2007*

Sugar Cane Rubbed Deepwater Scallops on Hearts of Palm with  
Avocado Slaw & Herb Essence  
*Patz & Hall, Chardonnay, Hyde Vineyard, Sonoma, California, 2006*

Porcini Dusted Pacific Salmon over Asian Vegetables in Ginger Tea Broth  
*Cambria, Pinot Noir, Julia's Vineyard, Santa Rita, California, 2006*

Flash Seared Sirlion with Asparagus & Fig in a Red Wine Reduction  
*B Cellars, Cabernet Sauvignon, Blend 25, Napa, California, 2005*

Dessert  
Chocolate, Chocolate, Chocolate  
*Ficklin, Aged 10 Years Tawny Port, Madera County, California*

\$105 per person ++

Reservations are required for this special event.

Due to high demand and limited seating once your reservation is made we require a credit card guarantee.

We kindly request that you call (724) 995.1050 to reconfirm your reservation 72 hours prior to.

A fee will be charged for cancellations made up to 48 hours prior.

This menu highlights seasonal ingredients. Due to availability and the whims of Chef Anthony substitutions may be made.

The Ivy Cafe \* in historic Ligonier \* 201 E Main Street Ligonier, PA 15658  
724.995.1050 [www.theivycafe.com](http://www.theivycafe.com)