

A CELEBRATION OF PIEMONTE

PLEASE JOIN US SATURDAY OCTOBER 31, 2009 AT 7:00 PM

6 Course Dinner Featuring Wine Pairings of Pio Cesare Winery

SOLD OUT!
Waiting list available

FIRST COURSE

ANTIPASTO MISTO

PIO CESARE ARNEIS

SECOND COURSE

FENNEL AND BLACK PEPPER SEARED DIVER SCALLOP

OVER WHITE TRUFFLE INFUSED RISOTTO TOMATO CONFIT

PIO CESARE GAVI

THIRD COURSE

ROASTED BUTTERMILK SQUASH FONTINA AGNOLOTTI

WITH SAGE AND BLACK WALNUT BUTTER

PIO CESARE IL NEBBIO

FOURTH COURSE

ROASTED SQUAB WRAPPED IN CABBAGE AND BLACK TRUFFLES

OVER FRESH TAGLIATELLI - WILD BOAR BARBERA RAGOUT

PIO CESARE BARBERA FIDES

FIFTH COURSE

TOWER OF DRY AGED BEEF TENDERLOIN

ROASTED EGGPLANT, TOMATO, BASIL WITH WILD MUSHROOM AND MARROW BEAN RAGOUT

PIO CESARE BAROLO

SIXTH COURSE

CHESTNUT SPICE CAKE

WITH CREMA GELATO, ROASTED SEASONAL FRUIT AND TUSCAN CHEESE PLATE

PIO CESARE MOSCATO D' ASTI

Dinner music by Bonnie Warren

After dinner entertainment by:

Guy Matone as **Frank Sinatra** beginning at 9:00

\$89 PER PERSON PLUS TAX & GRATUITY

VERY LIMITED SEATING • RESERVATIONS: 814-361-2620

WELCOMING BACK
FOR HIS SECOND
VISIT TO
HARRIGAN'S ...
CESARE BENVENUTO
FROM THE
PIO CESARE WINERY
IN PIEDMONT, ITALY.



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