



*Friday, July 20, 2007
Dinner in the home of Richard Perlman and Ellen Hanson*

*Champagne & Canapés Reception
~Billecart-Salmon “Cuvee Elisabeth” Brut Rose 1998~*

*Casco Bay Cod with Fingerling Potato
& Tomato-Caper Vinaigrette
~F.X. Pichler “Loibner Oberhauser” Riesling Smaragd, Wachau 2004~*

*Chilled Globe Arichoke Soup with Maine Lobster
& Preserved Ginger
~Corton-Charlemagne Bonneau du Martray 2004~*

*Roasted Rack of Lamb with Eggplant
& Kalamata Olive
~Brunello di Montalcino “Riserva” Altesino 1999~*

*Apricot Tart with Burnt Orange Caramel Sauce
& Vanilla Mascarpone
~Sauternes Chateau Climens 1986~*