



Estate Vineyard

BOUCHAINE Wine Dinner

Wednesday, September 15th

\$75 per person | 7pm

Reservations Suggested 302-266-8111

**1ST COURSE - Grilled Scallop Crudo with citrus 3 ways,
local melon, lemon grass, and avocado pearls**
*Bouchaine, Pinot Gris, Laird Cold Creek Vineyard,
Napa Valley - Carneros, California 2008*

**2ND COURSE - Crispy Red Snapper with local peach,
yellow foot mushrooms, local baby onions, and smoked gelee**
*Bouchaine, Estate Chardonnay, Napa Valley -
Carneros, California 2008*

**3RD COURSE - Fire Roasted Wild Boar with red okra,
local corn, peppers, crispy bacon, and lust dust**
*Bouchaine, Syrah, Rockin' H Vineyard, Sonoma Coast,
California 2007*

**4TH COURSE - Duck Duck Goose with seared Margret
duck, confit of duck leg & thigh, goose liver torchon, pickled
cherries, local figs, white asparagus, hen of the woods, and
lots of love** *Bouchaine, Pinot Noir, Napa Valley -
Carneros, California 2007*

**5TH COURSE - Apricots & Goat Cheese Terrine with local
honey, and lemon mint grenata** *Bouchaine, Bouche D' Or
"Chardonnay", Napa Valley - Carneros, California 2008*



www.stoneballoonwh.com



Join us for

*Dinner on the Farm
at Blackbird Heritage Farm
Sept 19th 5pm*

*Winehouse Weekends
Start on Wednesday!*

WINE DOWN WEDNESDAY

\$10 Endless Tasting

5-7 Bar & Lounge Only

THURSDAY

LADIES NITE = \$5 Martinis All Night at the bar!

FRIDAY

FRIDAY NIGHT FLIGHTS HAPPY HOUR

1/2 Price Apps

\$5.00 Wine Special

5-7PM at the bar!

SUNDAY BRUNCH

\$1 Bloody Mary or Mimosa & Half Price Sunday

Cocktails Specials in your Stone Balloon Mug

Vintage Stone Balloon Mugs Available

for Purchase Again!!! \$15

115 E. Main St., Newark, DE 19711

(302) 266-8111

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