

Summertime and the Living is Easy

An afternoon of sumptuous foods &
wines at the Depuy Canal House

June 27 | 3-6 pm | \$100

PASTA FRITTATA WITH FRESH MOZZARELLA CHEESE • **RED WINE SOUP WITH SOUR CREAM** FINISHED WITH A SPLASH OF PELLEGRINO SPARKLING WATER • **GRILLED VEGETABLES AND ROASTED RED PEPPERS** (STRING BEANS, ROASTED RED PEPPERS, MUSHROOMS, TOMATO SALSA, BEET GREENS, GRILLED EGGPLANT, GRILLED FENNEL, PEAS & ONIONS) • **CHICKEN & PORK LOIN** MARINATED, SMOKED ON THE BBQ • **SALMON FILLET ON BOUFFARLETTE HERO** WITH ASPARAGUS, SWISS CHEESE & TOMATO CHUTNEY TIED WITH GOURD STRING • **MESCLUN SALAD GREENS** WITH LEMON & OLIVE OIL • **CIABATTA BREADS** • **LEMON TART** WITH FRESH WHIPPED CREAM

Daniel Johnnes, wine director for Daniel Boulud's restaurants, James Beard Wine & Spirits Professional of the Year and importer, will select wines from his portfolio of French country wines to pair with John Novi's exquisite cuisine.

AND LIVE ARGENTINIAN FOLK MUSIC

All proceeds will benefit the Rosendale Theatre Collective

