



50th Anniversary Dinner Thursday, September 13, 2018

HORS D'OEUVRES

2017 Dry Riesling, Oak Knoll District, Napa Valley

FIRST COURSE

Crispy Popcorn Shrimp

Indiana Tomato Confit with Trefethen Olive Oil, Goat Cheese Crème, Fennel Apple Slaw

2016 Estate Chardonnay, Oak Knoll District, Napa Valley

SECOND COURSE

Herb Crusted Seared Lamb Tenderloin

Spiced Mustard, Haricot Verts

2013 Estate Merlot, Oak Knoll District, Napa Valley

THIRD COURSE

Smoked Braised Short Rib

Artichoke Potato Gratin, Beef Demi Glaze

*2014 Estate Cabernet Sauvignon, Oak Knoll District, Napa Valley
& Special Library Selections*

FOURTH COURSE

Blueberry Crumb Cake

Grilled Peach Relish, Orange Curd, Local Honey, Trefethen Candied Walnuts

2016 Late Harvest Riesling

GUEST SPEAKER

Susan Cotter —Trefethen Central Region Mgr, CSW

\$125 Plus Tax & Gratuity

RSVP TO [GUEST SERVICES @ PETERSONSRESTAURANT.COM](mailto:GUEST_SERVICES@PETERSONSRESTAURANT.COM) 317.598.8863