

# Kokomo Wine Dinner

## May 19th, 2008

### First Course

#### Organic Greens

Creamy Shallot Vinaigrette, Reggiano Crisp  
with  
Sauvignon Blanc

### Second Course

#### House-Made Pasta & Clams

Farfalle, Littleneck Clams, White Wine Reduction  
with  
Chardonnay

### Third Course

#### Mustard Crusted Squab

Grilled Ramps, Sweet & Savory Stuffing  
with  
Cabernet Sauvignon

### Fourth Course

#### Beef Trio

Carpaccio, Grilled Filet, Braised Cheek  
with  
Cuvee

### Fifth Course

#### Charcuterie Selection

House Salumi & Soppressata, Berry Compote, Artisanal Cheeses  
with  
Zinfandel