



*Thursday March 11, 2010 6:30 p.m.*

*Geyser Peak*

*Wine Tasting Menu*

*Guest Speaker Ralph Terrio*

*Sauvignon Blanc*

*Seared Manchego Cheese, Grilled Pita, Mixed Greens, Lemon and Brandy*

*Chardonnay*

*Blackened Sea Scallops over Mixed Greens with a Peach Balsamic Vinaigrette, Pickled Onions, Candied Pecans*

*Cabernet Sauvignon*

*Herbed Lamb Chops with Lingonberry and Mint Demi Glaze, Blue Cheese Scalloped Potatoes and Asparagus*

*Merlot*

*Bitter Sweet Chocolate and Black Cherry Cobbler, with Vanilla Bean Crème Anglaise*

*\$45 per person*

*Ask your server for more information or call 843.686.5800*

*Make a reservation today*