

THE PIERPONT INN

Fess Parker Wine Dinner

*Prepared by Executive Chef Marcus Hollingsworth
and Senior Sous Chef Enrique Alonso*

Friday, May 19, 2006

6:30 PM Reception

*Poached pear balle en croute with caramelized onions and chervil
White Riesling, 2005*

7:00 PM Dinner

First Course

*Colossal sea scallop, wrapped in artesian bacon,
stuffed with mackerel tartar
served with a sauce almandine and herbed spaetzel
Viognier, 2004*

Second Course

*Bone-in free-range organic chicken bourse
with sun dried cranberries, truffles and oyster mushrooms
served on a giant black-eyed pea, spinach, shrimp and chili-flake ravioli
with an opal basil veloute
Select Cuvee Chardonnay, 2004*

Third Course

*Pheasant galantine with sweet potato au gratin and fried brocolini
Pinot Noir, 2004*

Fourth Course

*New York strip loin served with roasted buckwheat polenta,
a blood-orange compound butter and frizzled sweet onions
Syrah, 2002*

Dessert

*Sesame tuiles with Italian meringue and a raspberry
Coffee Service*

*\$95.00 per person plus service charge and tax
550 Sanjon Road Ventura, CA 93001 www.pierpontinn.com
For Reservations call (805) 653-6144 ext. 144*