



Earl's
NEW AMERICAN

CHARDONNAY DINNER

THURSDAY, JUNE 8

1st

CHILLED CRAB COCKTAIL
sweet rémoulade
j. moreau chablis,
northern burgundy

2nd

BROILED LANGOUSTINE
garlic butter, lemon
mommessin "vieilles vignes"
macon village, southern burgundy

3rd

PAN ROASTED SEA BASS
*three-bean salad,
white balsamic vinaigrette*
domaine de cabrials chardonnay,
languedoc region, southern france

4th

ROASTED FIGS
vanilla ice cream
guillaman "frisson d'automne,"
gascony

7:00 p.m. • \$50 per person (+ tax & gratuity) • Reservations required. Please call 215-794-4020



Wine, Bed & Breakfast Getaway

For Chardonnay Dinner Guests Only.

Book your Chardonnay Dinner then call us at 215-794-4004 to reserve your overnight stay at the newly renovated Main Inn \$109 + tax (includes breakfast at Buttonwood Grill)