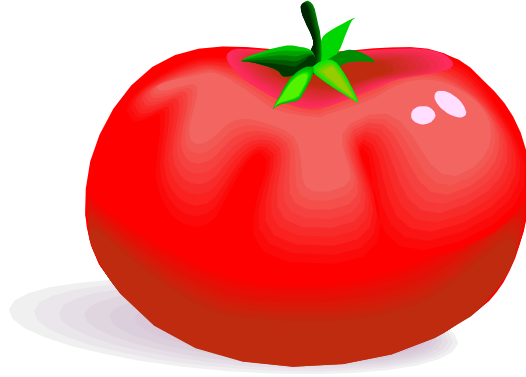


# RESTAURANT SERENADE

Welcome to our Tenth Annual



## TOMATO EXTRAVAGANZA

**AUGUST 3, 2011**

### HAWAIIAN PRAWNS

*green tomato marmalade, almonds, zucchini flower*  
ALBARIÑO, Do Ferreiro 2009 (Rias Baixas, Spain)

### KING SALMON

*paillard, Red Brandywine, beurre noisette, organic soy sauce, capers*  
POUILLY-FUISSÉ, “Les Brûlés” Chateau Fuisse 2009 (Mâcon, France)

### TOMATO SALAD

*fresh mozzarella croquettes, extra virgin olive oil, opal basil*  
SAUMUR-CHAMPIGNY, “Clos des Châtains” Dme. de Nerleux 2009 (Loire, France)

### LAMB

*roasted rack, couscous roulade, preserved lemon, harissa tomato broth*  
BRUNELLO DI MONTALCINO, “La Serena” Andrea Mantengoli 2007 (Tuscany, Italy)

### TOMATO TART

*Aunt Millie’s husk tomatoes, lemon ricotta, pineapple sorbet*  
MOSCATO D’ASTI, “Bricco Quaglia” La Spinetta 2009 (Piedmont, Italy)