

*The Spa at
Norwich Inn*



Summer Wine Dinner

Wednesday, July 28th, 6pm

Appetizer

Grilled Corn Fondue with New England Cheddar & Creamy Brie

2000 Brisebarre Vouvray Brut, France (bin 489)

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Entrées

Grilled Pork Tenderloin with Scallion-Ginger-Cilantro Emulsion

~or~

Grilled Swordfish Steak with Scallion-Ginger-Cilantro Emulsion

2005 Adler Fels Gewurztraminer, Russian River Valley, CA (bin 199)

A vegetable and starch selection will be prepared by our cooks to accompany your dinner.

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Dessert

Bananas Foster with Vanilla Bean Ice Cream

n/v Taylor Brooke Winery Late Harvest Riesling, Woodstock, CT (bin 460)

Guests should wear comfortable shoes and clothes and be prepared to handle food product.

Guests must notify us at the time of reserving of any food allergies or dietary preferences. We will make every effort to accommodate individual needs, but reserve the right to restrict attendance.