

*The Spa at  
Norwich Inn*



***Spring Wine Dinner***

**Wednesday, April 28<sup>th</sup>, 6pm**

***Appetizer***

**Grilled Cardamom-Coriander-Garlic Marinated Shrimp with Browned-Butter-Sherry Vinaigrette Drizzle**

*2005 Rosenblum Cellars "Kathy's Cuvée" Viognier, Paso Robles (Bin 118)*

**\* \* \* \***

***Entrées***

**Blackened Big-Eye Tuna with Zatziki Sauce**

*~or~*

**Blackened Free-Range Chicken with Zatziki Sauce**

*2005 Rosenblum Cellars "Appellation Series" Zinfandel, Paso Robles (bin 18)*

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

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***Dessert***

**Vanilla Beignets with Cognac-Caramel-Banana Sauce**

*2000 Chateau St. Michelle Late Harvest Riesling, Columbia Valley, WA (bin 453)*

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.