



Pairing & Sharing

Michigan City Area
CHAMBER OF COMMERCE

Annual Meeting

Blue Chip Casino Stardust Event Center

March 24, 2012

6:00 pm Registration & Cocktails ● 7:00 pm Dinner & Program

Join our sommelier as he shares his expertise pairing wines from around the world with five delicious food courses.

Platinum Sponsor - \$1000

Table of eight, inclusion in promotions, recognition on web site & at event.

Gold Sponsor - \$600

Four admissions, recognition on web site & at event.

Individual Admission - \$75

Includes wine tasting & five course dinner. Cash bar available.

APERITIF

La Marca Prosecco (Veneto, Italy)

APPETIZER TRIO

Monkfish Medallion Wrapped in Bacon, Shitake Mushroom Jus
Seared Scallops with Corn Puree and Tomatoes
Poached Salmon with Lobster Potato and Veal Stock Reduction
Paired with *Martin Codax Albarino* (Rias Baixas, Spain)

SECOND COURSE

Warm Goat Cheese Souffle in Phyllo, Frisse, Mache and Radicchio Salad
Paired with *Canyon Road Sauvignon Blanc* (Central Coast, California)

INTERMEZZO

THIRD COURSE

Bacon Wrapped Cornish Hen with Raspberry Balsamic Glaze, Wild Rice Timbale, Sauce Forestiere
Paired with *McWilliams Pinot Noir* (SE Australia)

FOURTH COURSE

Horseradish Crusted Sliced Beef Tenderloin, Smoked Cheddar Mash and Glazed Baby Carrots
Paired with *Alamos Red Blend* (Mendoza, Argentina)

DESSERT

White Chocolate Raspberry Cheesecake
Paired with *Bella Sera Moscato* (Apulia, Italy)

To register* and pay please:

Call Chamber Office at 219.874.6221 to pay with credit card

Send check with response card to Chamber Office at 200 E. Michigan Blvd.

[CLICK HERE](#) to register and pay online.

**Please provide guest names*

