

# *Welcome to Mountain Home Lodge*

*Saturday, October 3, 2009*

*Mediterranean Platter - Marinated Olives, Tomato Kalmatta  
Bruschetta, Salami & Cheeses, Melon & Proscuitto  
Marty's Warm Artichoke Dip, Assorted Crackers*

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*Tender Baby Spinach Leaves, Seasonal Fruits, Almonds  
Poppyseed Dressing  
Fresh Baked Rosemary Bread*

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*Herb Cured Bresola Beef Tenderloin  
Whipped Horseradish  
Mashed Yukon Potatoes, Chile Cheese & Chives  
Garden Broccoli & Grilled Eggplant with Fresh Mozzarella Stacks*

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*Orchard Pear Tart  
Vanilla Bean Ice Cream  
Lodge made Caramel Sauce*

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*We feature a changing selection of fine wines. Tonight our house wines are*

*2006 Riesling, Schmitt Sohne, Germany  
"A pleasant, medium bodied Riesling from Germany."*

*2006 Chardonnay, 14 Hands Winery, WA  
"A delicious, crisp pour from Paterson, Wa."*

*2007 Merlot, Red Diamond Winery, WA  
"Enjoy this MW varietal offering soft black cherry & plum flavors."*

*House selections are complimentary during appetizers and may be purchased  
for \$6.00 a glass or \$22.00 a bottle. Our complete wine list is on the reverse.*