

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.*