

# *Bray's Wine Dinner*

*Wednesday, February 19, 2014 @ 7pm*

*Featuring Chef John Dugans Hosted by Bob Witham*

## *Spanish Wines and Tapas*

*First course - Wilted watercress with fresh crabmeat, prosciutto ham, and a mushroom medley*

*Second course - Grilled vegetable gazpacho with grilled jumbo shrimp*

*Third course - Fresh tuna sashimi on capellini pasta with puttanesca sauce*

*Fourth course - Duck confit on red flannel hash*

*Fifth course - Grilled lamb lollipop with succotash*

*Sixth course - Fried mac & cheese cubes on smoky tomato coulis*

*Seventh course - Mango sorbet with candied pecan bark*