

CityFeast

Sunday, January 31, 2010 at 6:00 p.m.

Dining Out to Conquer Diabetes

To support the:



-First-

Wild mushrooms and chestnut soup, cinnamon, poached pear, walnuts
Accompanied by a glass of Trebbiano D'Abruzzo Masciarelli 2008 (Abruzzo, Italy)

-Second-

Seared Jumbo Diver Scallops, Parsnip Puree, Veal truffle essence
Accompanied by a glass Masianco (Pinot Grigio/Verduzzo), Masi (Veneto, Italy)

-Third-

Veal Ravioli with celery root puree, grilled asparagus, shaved fennel and sundried
Cranberry and veal reduction
Accompanied by a glass of Montepulciano D'Abruzzo Masciarelli 2006 (Abruzzo, Italy)

-Fourth-

Pan Roasted Filet of Chilean Sea Bass, sautéed carrots, cherry tomatoes and baby
spinach, lobster reduction, petite salad
*Accompanied by a glass of Wildhorse Pinot Noir 'Central Coast' 2007 (San Luis Obispo
County)*

-Fifth-

Pan roasted Filet Mignon, sweet potato mash, sautéed baby spinach, Dolce
Gorgonzola, red wine reduction, crispy shallots
Accompanied by a glass of Cabernet Sauvignon, "Jekel" (California)

-Last-

Assorted cheese plate with fresh fruit
Accompanied by a glass of Montevina 'Terra d'Oro' Zinfandel Port

Terramia Ristorante

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