

Phoenixville Area Business Association  
**Progressive Dinner Menu**

November 11, 2011

**Wine Course @ Black Walnut Winery**

*Black Walnut Winery will welcome you into their new tasting room for a taste of a selection of their locally handcrafted wines.*

Gratuities are not included in the price of this dinner tour. The staff serving you is working hard ensure you have the best experience, please tip appropriately.

**Appetizer Course @ Bistro on Bridge**

*(choice of one of the following)*

**Prosciutto-Wrapped Shrimp**

*Large shrimp wrapped with prosciutto finished with olive oil and Parmesan.*

**Cuban Egg Rolls**

*A twist on a classic Spanish sandwich. Marinated pork, ham, and Swiss in an egg roll served with a spicy mustard dill sauce.*

**Caprese**

*Grilled rustic bread topped with fresh Mozzarella, tomatoes, and Kalamata olives drizzled with garlic infused olive oil.*

**Risotto Balls**

*A Bistro on Bridge signature appetizer. Risotto stuffed with Mozzarella served with a fresh pesto aioli.  
(Appetizer course served your choice of coffee, tea, iced tea or soda)*

**Entrée Course @ Columbia Bar & Grille**

*(choice of one of the following)*

**Grilled Tenderloin of Beef**

*Served with mashed potatoes & fresh vegetables.*

**Peppercorn Flat Iron Steak**

*Served with mashed potatoes, fresh vegetables and a peppercorn sauce.*

**Stuffed Flounder**

*Stuffed with jumbo lump crabmeat and served with rice and vegetable.*

**Grilled Chicken Breast**

*Served with a wild mushroom demi glace, mashed potatoes and fresh vegetables.*

**Penne Pasta**

*Served with seasonable fresh vegetables in a lemon butter white wine sauce.*

**Parmesean Crusted Scallops**

*Served with sauteed spinach & onions, mash potatoes and a sweet dill beurre blanc.  
(All entrée courses served with choice of one glass of red or white wine)*

**Dessert Course @ The Fenix**

*(a tasting plate of all four desserts will be provided)*

**Pumpkin Cheesecake**

*A rich & creamy cheesecake featuring the autumnal flavor of pumpkin and a graham cracker crust.*

**Honey Poached Pear**

*Fresh Bartlett pears gently poached in an aromatic honey until they develop a golden velvet hue & delicately sweet flavor.*

**Apple Kuchen**

*A wedge of the classic chunky German apple cake drizzled with our caramel whiskey sauce.*

**Dark Chocolate Ginger Tort**

*Rich, decadent dark chocolate infused with fresh ginger, served in a vanilla pastry shell.  
(All entrée courses served with choice of one glass of red or white wine)*