



Decker Wine Dinner
At
The Asylum Restaurant

Reception

Gorgonzola Crustini

Bruschetta

Gruet Blanc de Noir, New Mexico

1st Course

Baby Greens with Pear, toasted Pumpkin Seed, & Citrus dressing

Charles Melton Rose, Barossa '02

2nd Course

Poached Salmon, Chipotle drizzle, Tomato, Red Onion, Dill & Capers

Decker Chardonnay, Sonoma '00

3rd Course

Tenderloin of Beef Tournedos, in a Merlot demi glazé with
Shiitake Mushroom over a bed of Spinach Fettuccini

Decker Merlot, Napa '99

4th Course

Vanilla Ice Cream in a Praline Cup with Fruit

Campbell Muscat, Rutherglen Victoria

Special guest Larry Decker

Thursday April 8th 2004

Reception at 6pm

Dinner at 6:45

Call the Asylum Restaurant for Reservations

Located in the Jerome Grand Hotel

Limited seating

(928) 639-3197

\$75 plus tax & tip