



**Wine Under the Pines Gourmet Dinner
Lied Lodge Timber Dining Room**

Friday, August 6, and Saturday, August 7, 2010 5:00-9:00pm
Reservations: (402) 873-8740

The Wine Under the Pines Gourmet Dinner is your opportunity to enjoy an evening of nature-inspired cuisine paired with Arbor Day Farm signature wines. We hope you'll join us for a meal to remember.

First Course:

Prosciutto-wrapped halibut with toasted Nebraska sweet corn nage and pumpkin risotto
Wine pairing: Arbor Day Farm Porter's Pride

Second Course:

Your choice:

Flat iron steak with roasted mushroom gratin, glace de veau, and pommes frites

...Or...

Duck confit with wilted Napa cabbage and pancetta, poached fig and port reduction

Wine pairing: Arbor Day Farm De Chaunac

Third Course:

Poached Kimmel Orchard pears with honey walnut mascarpone and vanilla bean powder

Wine pairing: Kimmel Orchard Asian Pear

\$45 per person, plus tax.

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