



Wichita County Medical Alliance

Fall Wine and Food Tasting

An Evening under the Stars on the Shore of Ox Bow Lake

Hosted by: Patrick and Yvonne Hearn

905 Turtle Creek Road

Saturday, September 22nd, 7:00 PM

Please join the Medical Alliance for an evening of food and fun with friends and colleagues for the annual Fall Wine and Food Tasting. The evening's net proceeds will support the Wichita County Children's Project.

The wines are selected by the recognized local wine expert and columnist Doug Harmon. Doug has thrown out the wine pundits opinions and stepped up with his personal recommendations.

Doug has been a friend of the Alliances for many years and never fails to impress!

The culinary pairings are selected and created by local chef, Juston Liles, owner and chef of Pasqual restaurant. Juston and his team have created a menu spotlighting "Wild Game" for an evening of a "Walk on the Wild Side".

Come and taste their inspired creations for the evening.

Once again we will be entertained by the Caribbean Student Band from MSU. They did such an amazing job at the last wine tasting that we have asked them back.

Bring your dancing shoes and be ready for the conga line!

Alliance Members \$50 per person

Non-Members \$60 per person

Due to the unique menu, RSVP's are needed by September 18th

Vegetarian menu available, but must request with RSVP

RSVP to:

hearn.patrick@gmail.com or 704-9577

*A special thanks to United Regional for their generous underwriting of this evening,
and United Regionals continued support of the Alliance and Alliance projects*

Wine and Pairings Menu – September 22nd

Scallops and Shrimp Skewers - large scallions with a Thai sauce.

Paired with

2009 Domaine Talmard Chardonnay

Quail - Grilled and wrapped with jalapeno pepper and bacon served with au jus

Paired with

2011 A to Z Pinot Gris

Mini Elk Tacos - white corn tortilla with ground elk, napa cabbage, cheese, cilantro, tomatillo salsa

Paired with

2009 Chateau Timberlay Rouge (Merlot/ Cabernet Blend)

Lamb Chops - mustard rubbed served with a Jack Daniels mint sauce on polenta

Paired with

2010 Round Pond Cabernet Napa

Venison - Venison tenderloin Wellington style served with whipped potatoes finished with au poivre cream sauce

Paired with

2009 Elderton Shiraz

Desserts:

**Tres Leches Mini Cupcake
Strawberry Mini Cupcake
Chocolate Covered Strawberry's**

Paired with

Risata Moscato d Asti

Vegetarian Option – Limited Option, Must RSVP

Endive Tofu Wrap

Grilled Vegetable on Toasted Focaccia

Bruschetta - tomatoes, basil, garlic

Vegetarian mushrooms - sun dried tomatoes, peppers, onion, and pesto

Blue Cheese and Walnut Dip – crumbled blue cheese, walnuts, topped with apple slice drizzled with honey