



*Hosts a 5 Course Wine Tasting with Food Pairings  
Friday 10 September 6PM – 9PM*

*to benefit*

**LOAVES**  
*Enfield* **and** *Soup Kitchen*  
**FISHES**

**Shrimp & Seafood Fondue**

Conundrum, White Table Wine, California 2008

**Salmon Oscar, Grilled White Asparagus**

*finished with a Balsamic Glaze*

Paolo Saracco, Moscato d' Asti, Piedmonte, Italy

**Filet Mignon Mesclun Green Salad**

*topped with Asaigo Cheese*

House Jam, Casabella, Castell' Arquato, Italy

**Asian Spice Dusted Pheasant Breast**

*finished with an Apricot Glaze presented over Wild Rice*

Red Tree, Pinot Noir, Lake County, California

**Chocolate Crème Brulee**

Pacific Rim, Framboise, Mount Vernon, Washington



**Advance Ticket Purchase Required: \$45.50 per person**

**Silvia's International Restaurant & Banquet Facility**

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Enfield, CT 06082

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