

Fritz Wine Dinner Menu

April 7, 2011

Menu created and prepared by Tim Paulus



First Course

**Grilled Beer Lime Chicken over Mesclun with Blood
Oranges, Roasted Corn and Dried Cherries**

Paired with Fritz Vino Valpredo Bianca Mia

Second Course

**Creamy Moroccan Carrot Soup with Cumin Yogurt
and Spiced Croutons**

Paired with Fritz Chardonnay and Fritz Russian River Valley Pinot Noir

Main Course

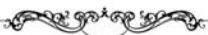
**Balsamic Raspberry-Glazed Pork Tenderloin with Braised
Brussels Sprouts and Wild Mushroom Risotto**

*Paired with Fritz Cabernet Sauvignon and Lost Canyon
"Saralee's Vineyard" Pinot Noir*

Dessert

Salted Caramel Bread Pudding

Paired with Fritz Reserve Chardonnay



FRITZ



**MARKET
PLACE**

Fruit Center Marketplace

Milton ▪ 10 Bassett Street ▪ 617-696-5274

Hingham ▪ 79 Water St./Rt. 3A ▪ 781-749-7332

www.fruitcentermarketplace.com