

# Red Newt Cellars Wine Dinner Menu

May 12, 2011

Menu created and prepared by Tim Paulus



## First Course

**Riesling-Poached Asparagus with Pink Grapefruit and  
Herbed Crème Fraîche**

*Paired with Red Newt Reserve Dry Riesling*

## Second Course

**Deconstructed Gazpacho with Charred Bread and Basil**

*Paired with Red Newt Dry Riesling and Red Newt Circle Riesling*

## Main Course

**Kicked-Up Turkey Burgers with NY Cheddar, Caramelized  
Onions and BBQ Sauce on Herb Grilled Bread  
served with Balsamic Roasted Sweet Potatoes  
and Springtime Dill and Cucumber Salad**

*Paired with Red Newt Cabernet Sauvignon and Red Newt Semi-dry Riesling*

## Dessert

**Fresh Fruit Tart with Gewürztraminer Cream  
and Riesling Granita**

*Paired with Red Newt Gewürztraminer*



RED NEWT CELLARS  
WINERY  BISTRO

  
MARKET  
PLACE

**Fruit Center Marketplace**

Milton ▪ 10 Bassett Street ▪ 617-696-5274

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

[www.fruitcentermarketplace.com](http://www.fruitcentermarketplace.com)