

PHANTOM DINNER

**Seasonal-meets-Global Cuisine with carefully selected wine pairings
served in an intimate, casual setting**

Hosted by

Guerilla Chef Matt Sergeant & Sidekick Johnny Summers

SATURDAY MAY 29, 2K10

Inn at Lareau Farm



FIRST COURSE...THE TASTE TICKLER

*Prosciutto wrapped Halibut
with Mango Slices, Spring Onions, Fresh Sage
White Balsamic Golden Beets*

SECOND COURSE...FLAVOR BITES

*Arugula & Spinach Salad
with Roasted Red Peppers, Grilled Pineapple, & Smoked Trout
Maple Dijon Dressing*

THIRD COURSE...THE REAL DEAL

*Wood Grilled Butterflied Leg of Lamb
with Israeli Cous Cous, Grilled Asparagus, Oven Roasted Tomatoes
Orange & Hot Pepper Marmalade*

FOURTH COURSE...SWEET ENDINGS

*Pineapple Upside Down Cake
with Vanilla Bean Crème Fraiche*



\$55 per guest, all-inclusive

(cash or check on the barrel)

Call: 802-289-4089/email: phantom@madriver.com

Stay & Play Phantom Dinner Package:

\$100 per guest, all-inclusive

Phantom Dinner reservation, Inn at Lareau Farm overnight stay, and farmhouse breakfast the next morning

THE REALLY SMALL PRINT: Phantom Dinners will be held throughout the summer season. Flyers alerting you to the next Phantom Dinner will be circulated throughout the community. The first 26 reservations will receive invitations with the Phantom Dinner location revealed!