



ANDREW WILL WINE DINNER

Please join us for a unique opportunity to taste the superb, limited wines of Andrew Will created by heralded winemaker Chris Camarda. Guest speaker Susan Glass of Tenth Harvest will walk us through the wines and vineyards, paired with a menu designed and prepared by Ken's Creative Kitchen in the elegant setting of Brice House in Historic Annapolis.

Thursday, September 22

6:30-9 p.m.

Brice House

42 East Street

Annapolis, Maryland

Guest Speaker:

Susan Glass, Tenth Harvest

ANDREW WILL "CUVEE LUCIA" 2014 SAUVIGNON BLANC

Reception while guests arrive

ANDREW WILL "CUVEE LUCIA" 2014 SAUVIGNON BLANC

Chilled Watercress Vichyssoise: Fresh Watercress, Creme Fraiche, St. Germaine Baguettes and Sweet Butter

ANDREW WILL 2014 COLUMBIA VALLEY CABERNET FRANC &

ANDREW WILL 2012 "CIEL DE CHEVAL"

Roast Breast of Pheasant with Wild Mushroom Farci; Sauteed Wild Autumn Mushrooms, Madeira Cream Sauce, Fresh Thyme

ANDREW WILL 2014 COLUMBIA VALLEY CABERNET SAUVIGNON &

ANDREW WILL 2012 "SORELLA"

Hot Seared Slab of Grade "A" Foie Gras Atop Grilled Filet Mignon, Charred Sweet Onion, Warm Bundles of Haricots Verts with a Leek Ribbon

ANALEMMA BLANC DE NOIRS 2011 SPARKLING

Summer Berry Parfait: Blueberries, Raspberries, Strawberries and Blackberries, Crunchy Meringue, French Vanilla Custard, Sweet Cream, "S" Meringue Garnish, Fresh Mint

Ticket cost is \$149.99 per person, inclusive of tax and gratuity. Call 410-263-2888 or e-mail jen@millswine.com to secure a reservation.