



Earl's
NEW AMERICAN

HOLIDAY WINE DINNER

THURSDAY, DECEMBER 14

1st

LOBSTER DUMPLINGS
*sweet soy
prosecco*

2nd

SEARED SCALLOP &
CALAMARI RISOTTO
*aged parmesan
zensa brut*

3rd

SHRIMP & CLAM
FUSILLI PASTA
*wild mushroom,
roasted garlic tomato sauce
montereale sangiovese*

4th

STRIPED BASS
*crab and farro,
sherry cream sauce
inama vin soave*

5th

FRESH FRUIT TART
ruby donna moscato

7:00 p.m. • \$75 per person • Reservations required. Please call 215-794-4020



Wine, Bed & Breakfast Getaway

For Holiday Wine Dinner Guests Only.

Book your Holiday Wine Dinner then call us at 215-794-4004 to reserve your overnight stay at the newly renovated Main Inn \$109 + tax (includes breakfast at Buttonwood Grill)