

Welcome Make-a-Wish Guests

Thursday, 6:00 PM
April 27th, 2017



Cuisine by Executive Chef
Tony Scherrer
Wines by



First

Thai Coconut Mushroom Soup

with Thai green curry, lemongrass, shiitake mushrooms & crispy parsnips

Wine: Z. Alexander Brown Uncaged Pinot Noir, Napa, CA

Second

Lamb, Goat Cheese & Arugula Flatbread

shredded slow cooked lamb with kalamata olives, red onions & aged balsamic

Wine: Black Stallion Estate Winery, Heritage Chardonnay, Napa, CA

Third

Char Siu Breast of Duck

Marinated Asian style BB-Q duck with pork fried rice

Wine: Gnarly Head 1924 Double Black, Lodi, CA

Fourth

Braised Beef Short Rib

Slow cooked boneless short rib with sweet mash and cucumber daikon garni

Wine: Brazin Old Vine Zinfandel, Lodi, CA

Fifth

Chocolate Dipped Whoopie Pie

Chef Amber's twist on a classic Maine dessert

Fish Bones Specialty Coffee Shooter

Tickets: \$75 per person and includes tax and service.

For tickets and reservations call (207) 333-3663.

A portion of the nights proceeds to benefit Make-A-Wish Foundation

Fish Bones American Grill - 70 Lincoln Street - Lewiston, Maine 04280 - (207) 333-3663