



N O R M A N S I D E

– *France* –  
Cooking Party with Chef

Thursday, August 9th  
6:30–9:30pm

*Pan Roasted Corvina*

blistered grapes, tangerine beurre blanc  
Paired with Jacques Dumont Sancerre 2016

*Gnocchi Parisienne*

french pasta tossed with summer corn,  
charred scallions, serrano ham, roasted apples,  
caramelized onions and zucchini  
Paired with Zind-Humbrecht, Gewürztraminer

*Duck “Osso Bucco”*

cherry gastrique, lentils  
Paired with Château La Nerthe,  
Les Cassagnes Côtes-du-Rhône Villages

*Roasted Tomato*

Saint Andre Cheese Tart  
Paired with Château D’aquéria, Tavel Rosé

Join us for a four course meal featuring wine pairings from various French regions.  
Each course will be demonstrated in front of you by Executive Chef, Ken Ruud.

Guests will receive a recipe book from the evenings  
menu, along with culinary treats & raffle chances!

Normanside Members \$55 per person\*

Non-Members Welcome! \$65 per person\*

\*price does not include gratuity

Please call 439-4505 X10 to reserve!

September 20th  
Nine Pin Cider

Throw on a cozy sweater and join us for an autumn inspired four-course  
meal while you sip on locally made ciders

November 8th

California with Michael Adamczyk from Kobrand

Escape the upstate New York chill and join us for a trip to the California wine country. Sit back and  
enjoy a four-course meal with a west coast influence perfectly paired with wines from the region.