

**Chamberlain's Fish Market Grill**  
**Chef Richard Chamberlain**

Present a

**Perfect Storm**  
**Cooking Demonstration and Fine Wine Dinner**

**Friday September 10, 2010**  
**6:30 pm**

**Reception**

**New England Appletini**

*Stoli Gala Apple Vodka, Fresh Apple Juice, Sparkling Apple Cider with a hint of lemon. Shaken and Served Up*

**~Menu~**

**New England Style Clam and Haddock Chowder**

*Wild Oak Chardonnay, Sonoma County 2007*

**Bay Scallop, Spinach and Artichoke Gratin**

*Laurenz Gruner Veltliner, Austria 2009*

**Sweet Soy Glazed Swordfish and Kobe Beef Sous Vide**

*Forefront Pinot Noir, Pine Ridge Vineyards, Willamette 2008*

**Maine Maple Rice Pudding Brulee**

*Grand Banks Alexander*

*Homemade Vanilla Bean Ice Cream, Yukon Jack, Dark Crème de Coca and Maple Syrup*

**\$75.00 per person plus tax and 21% service charge**

**Chamberlain's Fish Market Grill**  
**4525 Beltline Rd ~ Addison, TX 75001**

**Reservations required: 972-503-3474**