

UNIVERSITY SETTLEMENT'S FOURTH ANNUAL  
**FINE WINE DINNER**  
**& AUCTION**

King Oyster Mushroom Salad

*With Porcini Vinaigrette and Buttered Rye Crostini*



Striped Bass

*With Lemon Egg Sauce, Sprouted Lentils, Mung Beans, Salsify and Chives*



Roasted Beef Tenderloin

*With Potato Gratin Dauphinois, Spring Vegetables  
and a Foie Gras Sauce*



Pleasant Ridge Reserve, Artisanal Cheese Aged 18 months, Uplands Dairy, Wisconsin

*With spiced Nuts, Honey and Bee Pollen*



Assorted Petits Fours

*Colin Alevras, Executive Chef*

*Riedel Crystal has generously provided all the glassware for tonight's dinner.*



**CHRISTIE'S**  
TUESDAY, MARCH 11, 2008