

The Dining Room

at

209 Main

SPECIAL VALENTINE'S MENU
FRIDAY THE 13TH AND
SATURDAY THE 14TH

608-938-2200

www.209main.com

January 2009



OH FOR SUMMER!

HOPE THAT WARMS YOU UP...



While I don't have room to go into full descriptions, here is a list of the dishes on the VALENTINE'S MENU:

Appetizers:

- Spice rubbed pork mini tostadas
- Crab and tomato bisque
- Cornmeal crusted portobella mushroom with peanut sauce and pickled ginger
- Sauteed shrimp with white wine cream sauce and parmesan polenta
- Truffled beef and tomato bruschetta

Entrees:

- Crab stuffed veal cutlets with roasted garlic shrimp sauce
- Roasted 1/2 duck with port peppercorn reduction sauce
- Pecan & tortilla crusted Mahi Mahi with tequila lime butter sauce
- Paella with various seafood, chorizo and other meats with saffron rice
- The beef tenderloin, pork cutlets, and the curry squash parmesan ravioli as they appear on the current menu (see www.209main.com to view these dishes)

IT'S A BRAND NEW YEAR FULL OF HOPE

I'm looking forward to this new year and the optimism it brings. It's always better for me to be on the side of the year when the days are getting longer even if it's just by a minute or two a day. I think we are all hoping the economy will get a shot in the arm, the new administration will find some answers to problems and gosh while we are at it I'll put in a request for world peace too!

We are just about to turn the corner into February which is an active month for us here. Of course there is Valentine's Day. We will debut our new knife skill's class and a few Chef for the day classes and continue on with our 3rd Friday of the month beginner wine tasting classes.

Of course we'll keep shoveling snow because this is Wisconsin and we wouldn't know we were alive if we couldn't see our steamy breath in the air.

We've almost completed the transition from regular paper mailings to email updates. The world has changed so much since we opened 12 years ago. Few of our guests used internet and email. Now it is the most cost effective and immediate way to keep in touch. Not to mention less use of paper, ink and manpower - go green! Print your own copy or forward the emails to friends - even more green. Green is good - reminds me of Spring and Summer. Oh for summer. Days are getting longer. I'm optimistic - Jane

Keep your eye on the website for our new textile display just installed this week by featured textile artist Laurie Boyer. Laurie works with Wisconsin wool and in particular from rare sheep breeds. Her work is very elegant while still textural like raw wool.



Chef's corner

Cooking classes

While most of our classes filled quickly...

We still have room in a couple of our cooking classes. If you've never attended before you should know it's all about the eating! I put together the menu, provide you with the recipes, and demonstrate how to prepare them but you don't have to do anything other than sit back and enjoy the entertainment. At the end of class you do need to step up, taste wines and eat, eat, eat!

SPECIAL MENU FOR VALENTINE'S WEEKEND

still available:

Pork cookery: Tuesday, Jan 27th
\$60.00 **6:30 - 8:00**

You'll learn the recipe for the very popular spice rubbed pork tenderloin with caramelized onion and bacon relish - also herb crusted cutlets, green chile pork stew and maple ginger glazed ribs.

Brunch: Tuesday, Feb 24th
\$60.00 **6:30 - 8:00**

Smoked salmon eggs Benedict, roasted vegetable frittata, strawberries with creme fraiche, pumpkin french toast with cinnamon sauteed apples and homemade bloody Mary mix.



Valentine's is just around the corner

Make your reservations now! As soon as folks turn the page on their calendars to February they start thinking about plans for that evening so if you want the most coveted times make your phone call now. Remember Valentine's is a Saturday this year and we will be serving the special Valentine's weekend menu on both Friday and Saturday.

The Dining Room

at

209 Main

P.O. Box 262 209 N. Main Street
Monticello, WI 53570

