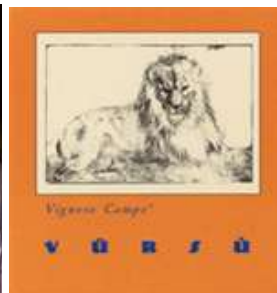


LA SPINETTA

"making wines with passion"



JANUARY WINE DINNER with Giorgio Rivetti of La Spinetta Winery

Featuring La Spinetta Wines

(Menu listed below)

Wednesday, January 18th, 2012

6:30 p.m.

First Course

Cioppino

Classic San Francisco fish stew, topped with crisp calamari

La Spinetta, Vermintino

Second Course

Local Camembert-Quince Tart & Speck

Baked puff pastry w/ local organic Camembert cheese w/ dried Michigan cherries & quince, w/ house cured speck

La Spinetta, Barbera

Third Course

Roast Wild Boar

House smoked wild boar, roast root vegetables & tomato caper compote.

La Spinetta, Sangiovese

Fourth Course

Veal Ossobuco

With braised white beans & escarole

La Spinetta, Barolo

Fifth Course

Mascarpone-Honey filled Tuile

La Spinetta, Moscato.

\$60.00 per person, plus tax & gratuity.

Call 269-857-4240 for seating availability.

Every Day People Café, 11 Center St, Douglas, MI 49406