

**LEGACY LODGE & CONFERENCE CENTER  
WINDOWS RESTAURANT**

**~ WINE TASTING & FOOD PAIRING ~  
THE LAST SATURDAY OF EACH MONTH  
7:00PM ~ 10:00PM**

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**MARCH 27, 2010**

*Featuring*  
**HABERSHAM VINEYARDS**

**MENU**

**Green and White Asparagus Salad with Shaved Parmesan Cheese and Prosciutto Ham**

**WINE – Habersham Chardonnay 2009**

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**Smoked Seafood Terrine with Wild Mushrooms and Condiments**

**WINE – Creekstone Viognier, Blackstock Vineyard 2008**

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**Grilled Bone-In Pork Chop with Parsnip Mashed Potatoes and Baby Turned Vegetables  
Served with Brown Butter Toasted Pecan Demi Sauce**

**WINE – Creekstone Cabernet Sauvignon, Mossy Creek Vineyard 2008**

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**Dessert Buffet**

**WINE – Creekstone Chambourcin, Stonepile Vineyard 2006**

**NOTE:**

**ALL WINES ARE NORTH GEORGIA GROWN & PRODUCED AT HABERSHAM WINERY**

**\$62.95**

*Inclusive of Tax & Tip*

**MUST BE OVER 21 YEARS OF AGE TO ATTEND**

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**APRIL 24, 2010**

*Featuring*  
**FROGTOWN CELLARS VINEYARDS**

**MENU**

Welcome Reception  
Frogtown Cellars 2008 Chardonnay

**Classic Gazpacho garnished with Sautéed Baby Rock Shrimp  
Scallops St. Jacques**

**WINE – Frogtown Cellars 2008 Vineaux Blanc**

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**Seared Scallops in Cream Sauce topped with Mashed Potatoes au Gratin**

**WINE – Frogtown Cellars 2006 Sangiovese**

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**Seared Beef Tenderloin topped with Wild Mushroom  
Accompanied by Boursin Mashed Potatoes And Seasonal Vegetable**

**WINE – Frogtown Cellars 2005 Propaganda**

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**Dessert Buffet**

**Frogtown Cellars Cachet**

**\$62.95**

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**MAY 22, 2010**

*Featuring*  
**WOLF MOUNTAIN VINEYARDS**

**MENU**

**Oysters on the Half Shell topped with a Cool Cucumber Yogurt Sauce and Caviar**

**WINE – Plenitude- Dry, Stainless Steel Chardonnay / Viognier Blend**

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**Hoisan (?) BBQ Grilled Quail Salad with Red Wine Dressing**

**WINE –Instinct – Dry, Medium Bodied Estate Blend Of Cabernet Sauvignon,  
Syrah, Mourvedre And Touriga**

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**Crab Topped Flounder over Summer Style Couscous and Seasonal Vegetables**

**WINE – Chanteloup – Dry, French Oak Aged Chardonnay / Viognier Blend**

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**Dessert Buffet**

**CHAMPAGNE – Claret – Reserve Blend Of Cabernet Sauvignon/Mourvedre**

**\$62.50**

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**JUNE 26, 2010**

*Featuring*

**THREE SISTERS VINEYARDS**

**MENU**

**Crab Stuffed Jumbo Shrimp with Roasted Red Pepper Coulis and  
Grilled Pineapple Couscous**

**WINE**

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**Mixed Field Greens wrapped in Hydro Cucumber with Goat Cheese Crouton and  
Raspberry Vinaigrette**

**WINE**

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**Roasted Half Duck with Black Cherry Brandy Sauce over Scalloped Potatoes and Duet of  
Harriot Coverts (?) and Yellow Wax Beans toasted with Fresh Pesto**

**WINE**

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**Dessert Buffet with Assorted Cakes, Pies, Tarts, and Chocolate Fountain with assorted  
Items for Dipping**

**CHAMPAGNE**

**\$62.50**

*Inclusive Of Tax & Tip*

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**RESERVATIONS STRONGLY RECOMMENDED**

**770.945.8787**

**Please ask for Guests Services**