

# Saratoga Wine & Food and Fall Ferrari Festival 2009

Wine Dinners: THUR, SEPT 10 @ 6:30 PM

**Thank you to our Restaurant Partners!!**

*Proceeds from this night benefit classical programming at SPAC  
and the educational programs of the Auto Museum.*

## The Mouzon House

A Farm to Table Restaurant. Meats and produce fresh from  
the Mohawk and Hudson Valleys, using sustainable seafood and fish.

**Owners:** David and Dianne Pedinotti / **Chef:** David Pedinotti

[www.mouzonhouse.com](http://www.mouzonhouse.com)

518 226.0014

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## *Cameleon Wines*

Made from Organically Grown Grapes

[www.JeanBousquet.com.ar/english](http://www.JeanBousquet.com.ar/english)

*"I tasted the wines - they are amazing!" – Dianne Pedinotti*

MENU

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### **Cameleon Chardonnay**

Seared scallop with roasted confit tomato  
Fresh basil and a basil pesto drizzle

### **Cameleon Melbec**

Grilled pizzatte with arugula and shaved  
Grana padano cheese

### **Cameleon Merlot**

Stuffed roasted local quail with  
Wild mushrooms

### **Cameleon Cabernet Sauvignon**

Dark chocolate torte

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**\$100 per person** (includes tax and gratuities)

**For reservations call SPAC: 518.584.9330 x122 SPAC.org**