

**FANDANGLES**  
**An Evening to benefit**  
**Shelter to Flint**  
**saturday, October 1, 2011**  
**at 7:00 p.m.**



**A Evening of Exceptional Cuisine & Select Wines**

**1<sup>st</sup> Course:**

Mawby M. Lawrence "Detroit" Demi Sec Champagne ~ Michigan  
Passed Canapé Hors d oeuvres

**2<sup>nd</sup> Course:**

Wine: Joel Gott Sauvignon Blanc ~ 2010 ~ California  
Pear Leek Soup with Blue Cheese Garnish

**3<sup>rd</sup> Course:**

Baby Garden Fresh Green Salad  
With Michigan Gala Apples, Herbed Pecans, Blue Cheese and Raspberry Balsamic Vinaigrette.

**4<sup>th</sup> Course:**

Wine: Murphy-Goode Chardonnay ~ 2009 ~ California  
Stir Fried Red Quinoa, Asparagus, Tomato, Carrots, and Peas, topped with Remoulade Baked Shrimp.

**5<sup>th</sup> Course:**

Intermezzo – A Blackberry Cabernet Sorbet

**6<sup>th</sup> Course:**

Wine: William Hill "Central Coast" Cabernet Sauvignon ~ 2009 ~ California  
Grilled Premium Tenderloin of Beef with a Hollandaise sauce and served with Feta Gratin Potatoes.

**7<sup>th</sup> Course:**

Aperitif: Leelanau Cellars Blueberry Fruit Wine ~ N/V ~ Michigan  
Maple Marron Mousse in a Cinnamon Sugar Crepe Cup with Fresh Blueberries.

**8<sup>th</sup> Course:**

Assorted Chocolates & Mints & Freshly Brewed Coffee & Tea

\$ 75.00 per ticket plus tax ~ Inclusive  
PRE-PAID RESERVATIONS REQUIRED ~ LIMITED SEATING ~ RESERVE TODAY  
810-659-2700 Or Email: [Fandangles@aol.com](mailto:Fandangles@aol.com) or [info@Fandanglesmi.com](mailto:info@Fandanglesmi.com)  
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