

## Trout Springs Winery

Tonight's special dinner showcases some of the finest fresh ingredients available. Special attention was given to every detail to insure the finest quality. The most important detail was using products made by local farms practicing sustainable agricultural techniques and promoting wise land use practices.

The experience of both eating the food and drinking the wine at the very place it was produced, is a very special way to celebrate this unique place we call "The Ledge".



Trout Springs Winery is one of a handful of Wisconsin wineries that competes consistently in National and International Wine competitions. With over 30 years of winemaking experience, we take great pride in producing perennial, award-winning wines. Trout Springs Winery continues to be the oldest commercial vineyard in Northeastern Wisconsin, as well as the first winery in Brown County. Each year we continue to introduce new vintages and strive to make each one special by implementing the latest techniques. Our detailed process requires dedication and passion. Qualities not taught, but that are inherent in the Trout Springs Winery team.

### A Special Thanks

This event is being held for Lakeshore Natural Resource Partnership, who recently partnered with Niagara Escarpment Resource Network. Trout Springs Winery embraces many of the principles these two groups uphold - the sustainability of our precious resources by implementing wise land use practices and sustainable farming methods that further enhance the agri-tourism and geo-tourism aspects of Northeast Wisconsin.

**Because of this shared vision, Trout Springs Winery will be donating 20% of the wines bought during the evening towards these group's efforts. We will also feature a silent auction featuring artworks of the Water's Edge Artists.**

Trout Springs Winery

8150 River Rd., Greenleaf, WI 54126 [www.troutspringswinery.com](http://www.troutspringswinery.com)



## Trout Springs Winery

Presents:

## Dining on The Ledge

July 16, 2011 4pm-8pm



## Our Featured Chef

### Kyle Cross

Born in Dubuque Iowa, Chef Kyle Cross spent weekends on his grandparent's farm in Mt. Carroll IL. Cooking with his grandmother and doing chores around the farm with his grandfather helped to build a foundation for his future career and adventures in food. After relocating to the Fox Valley, the chef obtained his associates degree in culinary arts from Fox Valley Technical College. For the next few years Kyle worked in several of the valley's most respected kitchens, including The Seasons American Bistro, The Willow, and Peggy's Cafe.

At the age of twenty-four the chef packed his knives and headed west to Napa Valley California. Wine Country introduced him to another level of cooking and granted access to some of the world's finest ingredients. Over the next three years, Chef Kyle worked as a chef at Brix Restaurant, pastry chef at Fume' Bistro, and Executive chef at the Bounty Hunter Rare Wine Co. During this time he also managed market stands at two wine country farmers markets and was a fish monger at Omega Three Seafood Co. The Chef's next move was to sunny Orlando Florida where he worked at Roy's Hawaiian Fusion restaurant, owned and operated by celebrity chef Roy Yamacuchi.

After two years at Roy's, Kyle returned to Wisconsin to be the seasonal guest chef at Harmony Valley Farm in Viroqua WI. Here he had the opportunity to live and work on one of the states largest and most respected organic vegetable farms. The position also gave the chef his first exposure to food writing, as part of the jobs duties required him to write a monthly newsletter complete with seasonal recipes and the farm life experience. After one growing season the chef finally returned to the Fox Valley, where he currently works as chef at Carmella's Italian Bistro in Grand Chute and continues to write a monthly food column for The Scene newspaper under the title Fox Foodie.

## Menu

### First Course- Soup

Chilled Local Berry Soup  
Caprine Supreme Goat cheese (Wis. Farmstead)  
Berries (Oakridge Farms) Greenhouse Mint  
**Suggested Wine Pairing**  
Trout Springs Winery Riesling (New Release)

### Second Course- Salad

Heirloom Greens ( Prospera Farms)  
Fresh Tomatoes ( Prospera Farms)  
Shaved Red Onion ( Prospera Farms)  
Neuske's Bacon in light dressing  
Fresh Mozzarella  
Fresh Ground Black Pepper  
**Suggested Wine Pairing**  
Trout Springs Winery Sangiovese 2009

### Third Course- Main Entree

Fresh Pan Sauteed Rainbow Trout Fillets (Branch River Farms)  
Fresh Herb Butter Sauce ( Oak Ridge Farm)  
Sauteed green beans (Prospera Farm)  
Mashed Baby Red Potatoes ( Prospera Farm)  
**Suggested Wine Pairing**  
Trout Springs Winery Rainbow Blush 2010 Estate

### Fourth Course- Dessert

Dark Chocolate Custard (made with Branch River Farms Free Range Chicken Eggs)  
Double Whipped Cream  
Shaved Dark Chocolate  
Fresh Smashed Espresso Beans  
**Suggested Wine Pairing**  
Trout Springs Winery Babordo Vino Vecchio 2005 Estate