

THE CHATHAM-HARWICH NEWCOMERS CLUB

Invites you to:

THE MUSIC MAN and dinner at the NAUSET BEACH CLUB Sunday, March 7, 2010, 2:00 p.m.

We will begin our day at the 2:00 p.m. matinee performance of The Music Man at the Academy of Performing Arts Theater in Orleans. Hear all your favorite songs from this 1957 Broadway hit, which won five Tony Awards, including Best Musical. After the show, we will go to The Nauset Beach Club for dinner. See below for the menu choices. **The cost for the theater and dinner is \$58 per person (incl. tax and gratuity).** Make your check payable to: Chatham-Harwich Newcomers and give, or mail it (with the completed reservation form) to: Dave Ryer, 73 Church St., Harwich, MA 02645. If you have any questions, call Dave at 508-432-0684. Refunds will not be made for cancellations, but if there is a waiting list, you may be able to sell your tickets to someone on the list. **NOTE: RESERVATION FORMS MUST BE RETURNED BY FEB. 22ND.**

There will be a cash bar and Nauset Beach Club will provide a selection of canapés.

First Course

Salmone e Asparagi - Asparagus Wrapped with Lemoncello Cured Salmon, Caper-Tarragon Crème Fraiche, Frisse with Citrus Vinaigrette

Zuppa - Vegetable Minestrone

Insalate - Mixed Field Greens, Caramelized Onion Balsamic Vinaigrette, Grape Tomatoes, Shaved English Cucumber

Arancini - Deep Fried Saffron Risotto Balls with Buffalo Mozzarella, Spicy Pomodoro Sauce, Parmigiano Reggiano

Second Course

Capesante con Risotto - Caramelized Sea Scallops with Preserved Lemon and Saffron Arborio Rice

Merluzzo all'Arrosto - Roasted Chard Leaf Wrapped Haddock, Wine-Butter Sauce with Fresh Roasted Plum Tomatoes with Garlic, Yukon Gold Potato Puree

Costolette di Maiale alla Griglia - Grilled Center Cut Pork Chop and Drizzled Balsamic Reduction, Calvados Cream Sauce, Roasted Baby Bliss, Grilled Zucchini

Bistecca alla Brazato - Braised Boneless Short Ribs, Creamy Gorgonzola Polenta, Sautéed Spinach

Third Course

Panna Cotta con Cioccolato - Silky Chocolate Custard, Fresh Strawberry Sauce

Torta - Amaretto Crusted Cheese, Grand Marnier-Orange Sauce

Gelati di Caffè Vanilla Toffee Heath Bar Crunch, Homemade Caramel Sauce

Reservation Form:

Person 1 _____ **Person 2** _____

Telephone #: _____

e-mail address: _____

Choices (circle one):

	First Course	Second Course	Third Course
Person 1	Salmone e Aspara Zuppa Insalate Arancini	Capesante con Risotto Merluzzo all'Arrosto Costolette di Maiale alla Griglia Bistecca alla Brazato	Panna Cotta con Cioccolato Torta Gelati di Caffè
Person 2	Salmone e Aspara Zuppa Insalate Arancini	Capesante con Risotto Merluzzo all'Arrosto Costolette di Maiale alla Griglia Bistecca alla Brazato	Panna Cotta con Cioccolato Torta Gelati di Caffè