



For Immediate Release  
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Contact: Jen Beltz, Front Burner PR, LLC  
Ph: 207.699-5500 [jen@frontburnerpr.com](mailto:jen@frontburnerpr.com)

## GEORGETOWN, MAINE'S ROBINHOOD FREE MEETINGHOUSE TO HOLD ANNUAL SUMMER WINE DINNER EVENT ON JULY 20TH

### *Italian and Spanish Boutique Varietals to Accompany Six-Course Seasonal Dinner*

**Georgetown, ME** – Maine's nationally acclaimed **Robinhood Free Meetinghouse** restaurant will be hosting a Summer Wine Tasting dinner event on **Friday, July 20<sup>th</sup>** at **6:30 pm**. The event, to feature unique varietals from small vineyards in Italy and Spain, will feature a six-course, seasonal dinner from the restaurant's nationally renowned kitchen.

"Our summer meal this year will be featuring fresh Maine ingredients which are at their flavorful peak in July, coupled with a bit of a 'Southern flair,'" noted Chef Michael Gagné. "We think guests will leave their table quite satisfied, and with a greater appreciation of the lesser-known fine wines from smaller vintners that we'll be enjoying at this event."

"The menu for our Summer Wine Tasting will be a truly creative take on the classics," added Troy Mains, the Meetinghouse's Chef de Cuisine who recently earned a profile in *Offshore Magazine*. "Whether it's our seasonal 'Oyster BLT' dish or our 'South in Your Mouth' dish – Molasses and Maple-Braised Pork Belly with Braised Mustard Greens – we think that our ingredients are all going to add up to a fantastic evening for patrons."

Referred to as "a culinary oasis" by *The New York Times* and featured in the James Beard Restaurant Directory, the scenic Meetinghouse has been a favorite of New Englanders and vacationers, visiting celebrities and food press since its 1994 opening. The restaurant is "one of the outstanding reasons to visit New England," according to *Yankee* magazine, while *The Boston Globe* has referred to the Meetinghouse as "deliciously divine."

The Robinhood Free Meetinghouse is located at **210 Robinhood Road**, approximately 5 miles south of Bath, off Route 127. For directions or to make reservations for the July 20<sup>th</sup> Summer Wine Tasting dinner, phone **207/371-2188**. (\$75 per person + tax/gratuity)

For downloadable photos, visit [www.frontburnerpr.com/clients/robinhood/](http://www.frontburnerpr.com/clients/robinhood/)

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## DINNER MENU

**Cold Smoked Scallop with Meyer Lemon Sauce, Anchovy Tapenade  
and a Black Pepper Parmesan Crispelli**  
*Mont-Marçal Cava Brut Rose, Spain 2005*

**Oyster "BLT" with Maple Pepper Bacon and Horseradish Mayonnaise**  
*Coteaux Du Languedoc, Picpoul, France 2005*

**Arugula and Panko Fried Goat Cheese Salad with House-Cured Pancetta  
and Pumpkin Citrus Vinaigrette**  
*Palacio du Bornos, Rueda Verdejo, Spain 2006*

**"South in Your Mouth": Molasses and Maple-Braised Pork Belly  
with Braised Mustard Greens**  
*Dominio De Tares Baltos, Mencia, Spain 2004*

**Watermelon Sorbet**

**Grilled Veal Tenderloin with Sweet Corn Pudding, Tomato and Asparagus Salad**  
*Apaltagua – Colchagua Valley, Envero Carmenere, Chile 2004*

**White Chocolate Banana Cream Pie with Banana Brullé  
and Chocolate Graham Cracker Tuilles**  
*Dessert Wine TBA*

**About the Robinhood Free Meetinghouse:**

The nationally acclaimed Robinhood Free Meetinghouse has earned high marks for its dynamic menu options and first-rate service from such prominent outlets as *The New York Times*, *Travel + Leisure*, *The Boston Globe* and *The Portland Press Herald*. For further information about the Meetinghouse or about Chef Michael Gagné's award-winning 72-layer cream cheese biscuits, contact Jen Beltz at Ph: 207/699-5500 or [jen@frontburnerpr.com](mailto:jen@frontburnerpr.com).

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