

# NELL'S restaurant

*Nell's 2012 Chef Tribute Series*

## ELIZA ACTON

*Thursday, September 27, 2012*

### MENU

Oysters Sausages  
Mushroom Toasts  
Fried Cod

*Ferrari Carano, Fume Blanc, CA 2010*

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Vegetable Mulligatawny Soup  
*Hugel, Riesling, Alsace 2005*

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Salmon a la Genevise  
*Westry, Chardonnay, Reserve, Willamette Valley 2008*

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Modern Chicken Pie  
*Cottonwood, Pinot Noir, Marina Pieper, Willamette Valley 2009*

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Roast Haunch of Venison with Gravy and Currant Jelly  
*Chateau Boutisse, St. Emilion, Grand Cru Classé 2008*

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Acton Gingerbread  
*Taylor Fladgate 10 Year Tawny Port*

\$80. per person  
*plus tax and gratuity*