

PCA/SBR

Progressive Dinner

Saturday, August 28, 2010

A Conejo Cruise For Fun and Fine Dining

Stop 1 - Doug & Nancy Maletz's Home for Hors d'Oeuvres & Salad

Stop 2 - Tuscany il Ristorante for our Main Entree

Stop 3 - Dick & Linda Lange's Home for Dessert

Tuscany

il Ristorante

For our dinner at Tuscany il Ristorante, Westlake Village please select from the following entrées:

Petit Filet Mignon & Short Rib

Pancetta bacon-wrapped filet mignon and slow-braised short-rib served with a fettuccine stroganoff and steamed vegetables.

Wild Alaskan Salmon

Charcoal broiled, served over marinated grilled vegetables, topped with a fresh salsa verde and served with garlic mashed potatoes.

Chicken Marsala

Chicken breast medallions with forest mushrooms in a sweet marsala wine sauce served with garlic potatoes and steamed vegetables.

Trenette Genovese with Fresh Bay Scallops & Shrimp

A classic dish from Genoa of linguini, fresh pesto, bay scallops, shrimp, potato and string beans.



The cost is \$40-per-person, including activity fee, tax & gratuity.

Wine will be available for your purchase by the glass.
Please register no later than August 21, 2010.

We will meet by the McDonald's parking lot in Camarillo, just off Pleasant Valley Road/Santa Rosa exit on the North side of the 101 Freeway at 1:30 p.m. for a 2:00 p.m. departure.

Make your check payable to PCA/SBR, fill out the reservation form below and mail it to:

Doreen Pankow, 2251 Brownstone Creek Ave., Simi Valley, CA 93063 (805) 527-8280 dpankow@sbcglobal.net

Names: _____

Number of persons: _____ **Total Amount Enclosed:** _____

Entrée Choice(s): *Filet Mignon* _____ *Salmon* _____ *Chicken Marsala* _____ *Trenette Genovese* _____