

FOR IMMEDIATE RELEASE

Media Contacts

Phoebe Stein Public Relations
Bill Schreiber/773-477-1855 or bill@phoebestein.com
Phoebe Stein/773-281-5767 or phoebe@phoebestein.com

EDITORS NOTE:

A limited number of complimentary winemaker dinners will be made available to members of the press. Please contact Phoebe Stein Public Relations for reservations and details.

**HARVEST AT PHEASANT RUN RESORT & SPA ANNOUNCES
NEXT WINEMAKER DINNER SERIES EVENT;
UNVEILS SPRING DINNER MENU**

ST. CHARLES, Ill. (May 4, 2007) – Harvest, the award-winning restaurant at Pheasant Run Resort & Spa, will feature selections from Rutherford Hill Winery at the next winemaker dinner on Monday, June 25, 2007 at 6:00 p.m.

The event is the latest in a series of popular winemaker dinners. Each event includes a reception and gourmet four-course meal paired with specially selected wines.

Executive Chef Josef Yurisich and a visiting expert from Napa Valley's Rutherford Hill Winery will provide commentary on both the ingredients and preparation of each course and the accompanying wines.

The cost of the winemaker dinner event is \$85.00 per person. Guests are also encouraged to spend the night at Pheasant Run Resort & Spa at a special discounted rate. For reservations, please call 630-524-5080.

Upcoming winemaker dinners will feature selections from Ferrari-Carano on Monday, August 27, 2007 and Cosentino Winery on Monday, November 19, 2007. For additional information on any of the winemaker dinners, please contact Joe Orichiella, Food and Beverage Director for the resort, at 630-584-6300.

Located in Pheasant Run Resort's historic dairy barn, Harvest provides a unique venue for memorable dining. The restaurant was designed to create an atmosphere of warmth and elegance, combining the best of Midwest tradition with innovative cuisine. Harvest offers only the finest grade of aged beef, exceptional seafood and seasonal dishes inspired by fresh ingredients available in local markets. The recently unveiled 2007 spring dinner menu is attached.

Pheasant Run Resort & Spa is set on 250 beautiful, rolling acres in historic St. Charles, Illinois, less than an hour from Chicago. The resort offers 473 spacious rooms, several restaurants and dining options, the Mario Tricoci Hair Salon & Day Spa, two live theaters with productions by Chicago's acclaimed Noble Fool Theatricals, a Zanies Comedy Club, 36 holes of championship golf and a practice center, three pools and more than 100,000 square feet of meeting space. For more information, call 800.4.PHEASANT or visit www.pheasantrun.com.

#



2007 SPRING DINNER MENU

Appetizers

BBQ Chicken Quesadilla 9

With Caramelized Onions, Cheddar and Monterrey Cheese Garnished with House Made Avocado Salsa

Moonlit Shrimp Cocktail 12

Garnished with Marinated Celery Root and Hand Stuffed Iowa Maytag Bleu Cheese Olives

Baked Brie with Grilled Apples and Pears 9

Individual Brie Baked until Creamy and Garnished with Gala Apples and Bosc Pears
Served with Garlic Crostinis for Dipping and Garnished with Fruit Drizzles

Fresh Tomato Bruschetta with Roasted Zucchini Puree 8

Fresh Midwestern Plum Tomatoes, Basil and Asiago Cheese
Served on Toasted Filone Bread Flavored with Roasted Zucchini and Chiffonade of Baby Spinach

Shrimp and Lemon Infused Crostini 12

Pan Seared Shrimp Tossed with Midwestern Tomatoes, Shallots, Fresh Basil and Asiago Cheese
Finished with Melted Smoked Gouda

Suggested Wine Pairing: Jekel Vineyards Riesling, Monterey, California

Oysters Rockefeller 11

Baked with Spinach, Bacon and Anisette and Glazed with Hollandaise sauce

Peppercorn Beef Carpaccio and Asparagus 12

Seared Tenderloin Garnished with Roasted Mushrooms, Aged Fresh Mozzarella and Fresh Micro Greens
With a Caper Port Wine Drizzle

Soups

Baked Vidalia Onion Soup 4

Caramelized Sweet Georgia Onions and Roasted Garlic Simmered in a Light Broth Flavored with Apple Brandy
And Topped with Gruyere, Smoked Provolone and Parmesan Cheeses

Lager Soup 4

Flavored with Fox Valley Prairie Path Lager and a Mixture of Wisconsin Smoked Swiss and Aged Yellow Cheddar
Topped with Crispy Apple Bacon Crumbles and Chopped Scallions

Soup of the Day 4

Made Daily from Fresh Seasonal Ingredients

Side Salads

Wedge of Lettuce and Beefsteak Tomato 6

Crisp Head Lettuce with Shaved Red Onion, Tomato, Iowa Maytag Bleu Cheese and Crisp Bacon

Caesar Martini for Two 11

Hearts of Romaine Tossed with Caesar Dressing, Grated Parmesan Cheese, Fresh Mozzarella and Anchovy Stuffed Olives

Smoked Duck and Wilted Baby Spinach 11

Smoked Duck, Fresh Raspberries and Candied Pecans with Warm Orange Marmalade Dijon Vinaigrette
Suggested Wine Pairing: Fetzer Sauvignon Blanc, California

Asian Infused Seafood Ceviche and Butter Lettuce 11

Shrimp and Scallops Marinated in Soy, Lemon, Sesame and Fresh Ginger
Served with Butter Lettuce and House Made Avocado Salsa

Pasta and Poultry Entrées

Sautéed Shrimp Arrabbiata 22

Pan Seared Shrimp in a Spicy Seafood Broth Garnished with Fresh Broccoli and Pappardelle Pasta
Suggested Wine Pairing: Meridian Merlot, Paso Robles, California

Penne Pasta and Roasted Vegetables 17

Portobello Mushrooms, Zucchini, Asparagus, Baby Bok Choy and Grilled Artichokes
Served with Penne Rigate and Complimented with Sun Dried Tomato Asiago Broth Dotted with Goat Cheese

Roma Chicken and Linguine 20

Pan Seared Chicken, Roma Tomatoes, Shallots and Asiago Cheese Tapenade Finished with Melted Smoked Gouda Cheese and Garnished with Roasted Mushrooms and Fresh Asparagus Served with Parmesan Herb Broth
Suggested Wine Pairing: Santa Margherita Pinot Grigio, Italy

Crab Crusted Chicken 25

Pan Seared Chicken Topped with Maryland Crab Nestled in a Bed of Spinach
Accompanied with Merlot Demi Glace Served with Garlic Mashed Potatoes and Glazed with Béarnaise Sauce
Suggested Wine Pairing: Kendall Jackson "Vintner's Reserve" Chardonnay, California

House Specialties

Pan Roasted Pheasant 29

Breast of MacFarlane Farms Pheasant, Janesville, WI., Grilled and Finished with a Roasted Garlic Juniper Berry Sauce Garnished with Caramelized Onions, Grilled Polenta, Roasted Mushrooms and Wild Rice
Suggested Wine Pairing: Sonoma-Cutrer Chardonnay, Russian River Ranches, California

Great Lakes Whitefish 25

Pan Seared and Brushed with Honey Mustard and Encrusted with a Pecan, Walnut and Almond Mixture
With a Citrus Mustard Crème, Set on a Bed of Baby Spinach and Served with Rice Pilaf

Bone-in Filet 12 ounce 40

Crusted with a Wild Mushroom and Baked Iowa Maytag Bleu Cheese Crust
Glazed with a Cognac Demi Crème and Served with Garlic Redskin Mashed Potatoes

Roast Prime Rib 12 ounce 29 16 ounce 33

(Available Thursday through Saturday Evenings)

Slow Roasted and Served with Brandy Au Jus, Yorkshire Pudding and Your Choice of Starch

Seafood Selections

Cedar Planked Salmon 25

Basted with Soy Maple Glaze and Garnished with Grilled Baby Bok Choy,
Served with Garlic Redskin Mashed Potatoes
Suggested Wine Pairing: Sterling "Vintner's Collection" Chardonnay, California

Pecan & Cranberry Crusted Rainbow Trout 22

Pan Seared & Brushed with Remoulade Sauce and Topped with Caramelized Pecans and Sun Dried Cranberries, Garnished with Caramelized Fennel and Gala Apples and Served with Roasted Fingerling Potatoes

Suggested Wine Pairing: Ruffino Pinot Grigio, Italy

Lobster Tail 40

12 ounce Lobster Tail Served with Drawn Clarified Butter and Roasted Fingerling Potatoes
Garnished with Roasted Corn and Andouille Crab Hash

Suggested Wine Pairing: Jordan Chardonnay, Russian River Valley, California

Asiago Crusted Grouper 28

Set on Bed of Grilled Artichokes, Portobello Mushrooms and Grilled Asparagus with Mascarpone Mashed Potatoes; Garnished with Caramelized Onions in a Cabernet Red Wine Reduction

Suggested Wine Pairing: Meridian Cabernet Sauvignon, Seven Oaks Paso Robles, California

Steaks and Chops

Served with Choice of Potato and Chef's Market Fresh Vegetables

♥ *We Can Healthfully Substitute a Larger Portion of Chef's Vegetables in place of Potato Choice*

Add a Harvest Signature Crust: Choice of Peppercorn, Bleu Cheese or Asiago
For Crab Meat Oscar, add \$3

Filet of Beef 8 ounce 30 12 ounce 35

Glazed with Brandy Au Jus and Served with Sautéed Mushrooms and Béarnaise Sauce

Porterhouse 24 ounce 42

Glazed with Brandy Au Jus and Served with Sautéed Mushrooms

Suggested Wine Pairing: Sterling "Vintner's Collection" Cabernet Sauvignon, California

New York Strip 14 ounce 38

Glazed with Brandy Au Jus and Served with Sautéed Mushrooms

Roasted Rack of Lamb 34

Three Grilled Double Cut Colorado Lamb Chops, Crusted with a Mélange of Peppercorns and Glazed with a Pinot Noir Balsamic Reduction

Served with Garlic Mashed Potatoes and Garnished with Cucumber Mint Relish

Suggested Wine Pairing: Ruffino Chianti, Classico, Italy

Filet and Lobster Tail 68

8 ounce Filet Served with Brandy Au Jus and Sautéed Mushrooms and Accompanied by a 12 ounce Lobster Tail

Suggested Wine Pairing: Kenwood Jack London Cabernet Sauvignon, Sonoma Valley, California

Suggested Wine Pairing: Chalk Hill Chardonnay, California

Barbequed Baby Back Ribs 28

Full Slab of Chicago Style Pork Ribs with Grilled Monterey Pineapple and Served with Garlic Mashed Potatoes

Suggested Wine Pairing: Rock Rabbit Syrah, Sonoma County, California

Double Cut Pork Chops 28

Two Grilled 10 ounce Chops Finished in a Maple Creole Mustard Sauce

Served with Garlic Mashed Potatoes and Complimented with Sweet Potato Andouille Hash

Suggested Wine Pairing: Erath Pinot Noir, Willamette Valley, Oregon

Chef's 2007 Seasonal Selections

First Course

Seared Pepper & Coriander Crusted Ahi Tuna 12

Served Medium Rare & Complimented with Creole Marinated Crab Meat and Soy Maple Vinaigrette
Garnished with Fresh Chives & Wasabi Ginger Drizzle

Grilled Szechwan Shrimp 11

Jumbo Shrimp Marinated in a Spicy Red Chili Sauce, Nestled on a Bed of Seared Tostones
Complimented with Mango & Avocado Relish and Finished with a Citrus Drizzle

Leading Entrees

Venetian Style Halibut 28

Lemon Pepper Crusted Halibut Marinated in White Wine, Garlic & Herbs
Complimented with Roasted Fennel & Parmigiana Asparagus, Served with Mascarpone Mashed Potatoes
Suggested Wine Pairing: Jordan Chardonnay, Russian River Valley, California

Asiago Crusted Spring Lamb Loin 32

Marinated Lamb Loin Roasted to Order & Sauced with a Port Wine Infused Whole Grain Mustard Demi Served
with Potato Pave & Complimented with Roasted Asparagus & Grilled Artichokes
Suggested Wine Pairing: THE CAB by Cosentino, Yountville, California