

# MON AMI

Restaurant and Historic Winery Catawba Island

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## Restaurant & Historic Winery

## Welcome To Mon Ami!



## MON AMI

Wine Shop



**Winter Break is over! It is with a sense of joy and anticipation that we bring to you the latest happenings at the Mon Ami Restaurant and Historic Winery.**

Mon Ami's beautiful grounds and historical structure has been the gathering place for many couples, families and friends since 1872. Our roots as a leading winery in North America add to our charm and excellence as the place to enjoy fantastic cuisine and fine wine. Come and enjoy a romantic experience in our beautiful dining room or bring friends and participate in our weekend night life in the

Mon Ami Chalet. Our famous Seafood Buffet is offered every Saturday evening beginning at 4:00 PM complete with tasteful creations from the Land and Sea. Come and enjoy our Sunday Brunch Buffet and Champagne Brunch from 10:30 AM - 2:00 PM.

Be sure to stop by during the summer to participate in the outdoor activities. You can have lunch and dinner service while viewing exciting entertainment on the patio and lawn.

## What's New in the Wine Shop!

Come in and sample all of our Proprietors Reserves, California and Original Mon Ami wines.

Here you will also find a taste of Italy where you can experience Italian Imported wines hand selected abroad by our world traveling Proprietor.

Choose from our vast selection of Mon Ami food, oils and unique gift items to remember your experience at Mon Ami. Don't forget to pick up a handmade gift basket with an array of Mon Ami products found only in our wine shop.

The Mon Ami Wine Shop is proud to feature the limited edition prints of renowned artist and wine enthusiast –

**Leanne Laine.**

Ask about wine tasting tours in our spectacular wine cellar. You will taste some excellent wine while learning the wonderful history of local wine making and the many uses of our magnificent building throughout the ages.

March brings new things to Mon Ami as we prepare to launch our **Online Store!** Here you will be able to purchase our wines and gifts online! Note: We currently only ship wines within the state of Ohio and in authorized counties in Florida.

**Wineshop: (419) 960-4065 email: wineshop@monamiwinery.com**

## March Highlights

### Restaurant Hours

Monday - Thursday  
5:00 PM

Friday & Saturday  
11:30 AM

Sunday Brunch  
10:30 AM

### Wine Shop Hours

Monday - Thursday  
12:00 PM - 8:00 PM

Friday & Saturday  
10:00 AM - 9:00 PM

Sunday

10:00 AM - 7:00 PM

### Specials

Happy Hour Mon-Fri 4-7 PM

Thursday Pasta Bar 5 PM  
\$11.99

Friday Night Wine & Dine  
\$46.99 per couple

Saturday Seafood Buffet 4 PM  
\$28.99

Sunday Brunch 10:30 AM  
\$17.99

Make your EASTER  
reservations TODAY  
call (419) 960-4207

### Wine Cellar Dinner Series

French

03/03/2010 at 5:30

Old World/New World

03/24/2010 at 5:30 PM

call (419) 960-4208

for reservations!

### Memory Works Dinner Theater

March 6th 2010

call (419) 960-4208

for info and reservations!

### March Entertainment

5 - Fas Track 8:30PM

6 - Cruisin' 8:30PM

7-Acoustic Tapestry 2-6 PM

12 - 13 - Darryl Gatlin 8:30PM

14-Jean Holden 2-6 PM

19 - 20 -Key Motion 8:30 PM

21-Acoustic Tapestry 2-6 PM

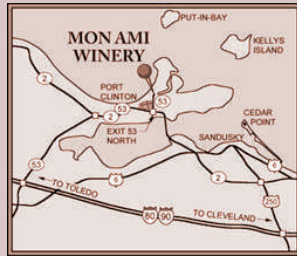
26 - The Late Show 8:30PM

27 - Short Vincent 8:30 PM

28-Epitome 2-6 PM



March 1st 2010



Catawba Island

**Catawba Island History:** Grape growing became an important part of Catawba's economy when Nicholas Longworth, of Cincinnati, brought the first Catawba Grape vines here from North Carolina.

**Welcome to Mon Ami Banquets**

where events become cherished memories. From the most intimate to the extravagant, Mon Ami offers the flexibility to accommodate parties from 12-300 at the most unique facility in the region. We combine this historical unparalleled venue with our premier banquet staff and extraordinary culinary creations to make your event truly one of a kind.

**Our facilities include:**

\* **The Banquet Loft**—fully equipped with a private bar and dance floor

\* **The Historical Wine Cellar and Wine Barrel Bar** offering plenty of space for guests and entertainment.

\* **Our beautiful grounds** offer many locations outdoors for that perfect seasonal event

Contact our Banquet Manager to plan your event today!

Call us at (419) 960-4208 or email us at [banquets@monamiwinery.com](mailto:banquets@monamiwinery.com)



Download our banquet package online



Join us in our Historic Wine Cellar for a six course tasting menu paired with a select choice of featured wines.

For information and reservations call (419) 960-4208

Check our website for regular dates, featured menu and event information at: [www.monamiwinery.com](http://www.monamiwinery.com)



**March 24th 2010**

**Old World - New World Wine Tasting Dinner**  
Call for reservations!

(419) 960-4208

Sign up for our News Letter in the Wine Shop or email [wineshop@monamiwinery.com](mailto:wineshop@monamiwinery.com)



**Chef John**

“ My cuisine is never complete until I select the right varietals to unlock the synergy of food and wine.”

-John Petzold

**The Most Essential Ingredient**

One score and seven some odd years ago I was first asked, “ What is your favorite thing to cook?”. As time has passed, my response has undergone a metamorphosis which inevitably led me to the well worn threshold at Mon Ami.

What is my favorite thing to cook? Something Fresh, seasonal and local. The most essential ingredient in any of my preparations : My Guests, the experience of “The Meal”...The breaking of bread, the first sip of wine, a twinkle in the eyes of my guests and the sound of laughter while catching up with family and loved ones. My most tried and true signature flavor profiles would be bland without this key ingredient which I handle with loving care. Sure I have fond memories of grand epicurean meals in opulent surroundings across the globe; however, some of the greatest meals have occurred on back yard patios in suburbia or back decks sailing offshore or back home in my Mother's kitchen.

So now that I'm back in America, cooking in a historic winery, I find that essential ingredient at every turn. All I have to do is meander through the Dining Room or Chalet on any given night to see and hear “The Meal”. The sound of wine glasses toasting, conversation and laughter reverberating off these old stone walls somehow enhance the flavor of my dishes.

As I get acquainted with Mon Ami's loyal clientele, I am inspired to create new and exciting dishes answering to their cravings. Our Wine Cellar Dinners have been one such inspiration. Twice a month, I cook 6 or 8 course wine tasting dinners for intimate groups of 25 or 30 in our wine cellar...Candlelight, fireplace and dining amongst 100 year old oak barrels, while our Wine Maker, Claudio Salvador leads discussions in wine tasting is truly a memorable Mon Ami culinary experience.

I have also sourced many new products for our menu. We are using even higher quality ingredients and creating more from “scratch”. From our house made Corn Beef and signature Sauerkraut and fresh made Ice Cream to our Mon Ami Port Wine Smoked Baby Back Ribs and Black Truffled Sea Bass or our flavor packed Aged Prime Rib and Hanger Steak with Mon Ami Cabernet Demi Glace...just to name a few...The Mon Ami Works Burger, new Caesar Salad with fresh anchovies and our Lobster Bisque with even more lobster meat than ever is drawing a lot of interest and satisfied appetites.

I look forward to an endless Mon Ami summer of food, wine and entertainment; I also look forward to meeting you, my guest, my most essential ingredient.

-Chef John Petzold