



Angela Bunea, Romanian born soprano, will be performing for Winewomen & Song An Evening Under The Stars on the Mediterranean Lawn of the Miramonte Resort and Spa. The young soprano has performed internationally, including Luxemburg, France, Italy, Switzerland, Germany, Holland, Spain and Israel. Join us for her captivating performance and an evening filled with magical music, wine and culinary delights.



## WINEWOMEN & SONG

*An Evening Under the stars  
with Renowned Vocalist  
Angela Bunea  
at*

### MIRAMONTE RESORT AND SPA

**DATE: Friday October 23, 2009**

**TIME: 6:30 PM to 9:30 PM**

**ADDRESS: Miramonte Resort and Spa  
45000 Indian Wells Lane,  
Indian Wells, CA 92210**

**PRICE: \$65.00 Members and  
\$75.00 Non-Members  
Bring a friend or your favorite date!**

**DRESS: Desert Evening - Outdoors**

**RSVP: Kathleen at 760.799.7076 or inquire at  
kvondehn.winewomenpsp@yahoo.com**

**PREPAID RESERVATIONS REQUIRED.**

**Please Reserve and PrePay Tuesday  
October 20, 2009**

**www.winewomenpsp.com**

Follow our blog for the latest tips and news  
at [www.winewomenpsp.blogspot.com](http://www.winewomenpsp.blogspot.com)

**EVENT HOST: Miramonte Resort and Spa**

#### AMUSE

Sparkling Bellini Cocktail  
Brie Cheese with Orange and Candied Walnut

#### APPETIZER

Tiered Platters of House Marinated Olives, Artichokes, Rosemary Grilled Zucchini, Golden Squash, Eggplant, Cannellini Bean and Sun Dried Tomato Tapenade, Sliced Dry Salami, Prosciutto, Capicola, Shrimp Ceviche, Fontina Cheese, Sliced Heirloom Tomato, Basil and Buffalo Mozzarella, Toasted Crostini

Paired with

#### Novas Chardonnay

Organically Grown Grapes from vineyards in the Casablanca Valley, Chile.

#### MAIN COURSE

Choice of:

Grilled Norwegian Salmon, Roasted Organic Baby Rainbow Carrots, Golden Beets, Shallots, Sweet Garlic, Fennel, Fingerling Potatoes, Miramonte Preserved Lemon Essence, Rainbow Tiny Greens

*Or*

Slow Roasted Black Angus Sirloin, Basil infused Yukon Gold Potatoes, Grilled Asparagus, Oven Tomato, Cabernet Reduction

*Or*

Whole Wheat Penne Pasta Primavera, Shaved Parmesan, Tomato Fondue

Paired with

#### Novas Cabernet Sauvignon-Merlot

Organically Grown Grapes from Vineyards in the Central Valley, Chile.

#### DESSERT

A Tempting Selection of Mini Fresh Fruit Tarts, Lemon Tarts with Raspberry, Éclairs, Opera Cakes, Strawberry Pyramid, Flourless Chocolate Cakes, Kahlua Rounds and Cheesecakes

### Our October Charity: Well In The Desert

Well In The Desert's Mission is to identify and reach out to the poor and homeless in the Western end of the Coachella Valley. Hunger is our invisible enemy, who assaults our dignity, dissipates our energy and drive, destabilizes our communities, and shackles our potential as a people and a society to achieve. For the first time in our lives an increasing number of our citizens are foregoing food for other necessities. For those of all ages who now confront hunger, food must be provided.



[www.wellinthedesert.org](http://www.wellinthedesert.org)

Graphics Courtesy of Kajon Media, [www.kajonmedia.com](http://www.kajonmedia.com)