

## Ken Bourque's Nautical Cruise Presented by AlphaCars



To celebrate the 10<sup>th</sup> anniversary of the annual nautical cruise, we will depart on Sunday, August 10, 2008 from the quaint seafaring village of Mystic Connecticut. The schooner Argia will sail for 2½ hours in the calm and protected waters of the Mystic River and Fisher's Island Sound. Let the sound of the water and the scent of salt air take you away as we cruise among the numerous scenic islands and lighthouses.

After the cruise at 5:00PM, we will drive about a block to the Captain Daniel Packer Inne, renowned in the Mystic area as the ultimate in quaint New England charm and exquisite food. For over 200 years, the Inne has served people from near and far in a comfortable, casual and relaxing atmosphere with a fireplace in every room. A cash bar will be available adjacent to the dining area.

The schooner leaves the wharf, located at 15 Holmes Street, Mystic, CT. at 2:00 PM. Should you choose to arrive early, you could tour the Mystic seaport with its historic nautical museum. See the finest of this year's maritime art, scrimshaw, sculpture and ship models during the 29<sup>th</sup> Annual Modern Marine Masters Exhibition, hosted by the Maritime Gallery at Mystic Seaport. If you arrive even earlier, Barbara and I would like to invite you to join us for Sunday brunch (off the menu) at 10:30 AM at Jamm's Restaurant, 8 Coogan Blvd., Mystic.

The schooner can accommodate only 49 people so please respond early. All replies must be received by Saturday, August 2 with a check made payable to Minute Man Section, MBCA and your choice of entrees.

Dinner menu includes:

Appetizers: Seafood Stuffed Mushrooms and Smoked Bacon Wrapped Scallops.

Entrees: A. Filet Mignon served w/ a combination of sauces, creamy Gorgonzola and a port wine and toasted walnut demi-glaze.

B. Baked Salmon fillet topped blue crab and herbed stuffing crust served over wilted spinach with a sweet chilled beurre blanc.

C. Lobster Sauté in virgin oil with herbs and a fresh dice of garden vegetables, lightly tossed w/ lemon butter and grated Asiago cheese.

D. Vegetarian Selection.

Dessert: Varies weekly. Choose at table. Coffee and/or tea.

Detach and mail form to: Ken Bourque, 18 Thompson Street, Dedham, MA. 02026.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Number of members: \_\_\_\_\_ @ \$48.00 each = \_\_\_\_\_

Number of non members: \_\_\_\_\_ @ \$70.00 each = \_\_\_\_\_

Total enclosed: \_\_\_\_\_

Your choices of entrees: (indicate number of each selection)

A) Filet Mignon

B) Baked Salmon

C) Lobster Sauté

D) Vegetarian Selection

Mail to: Kenneth Bourque  
18 Thompson St.  
Dedham, MA. 02026