



“Behind the Doors” Wine Dinner

A Wine Dinner and “Look” Behind the Scenes of a Historic Country Inn

Friday, April 1, 2016. 6:30 reception with Wine Expert Geoff Butler of Vintage Imports

Four Course Dinner and Wine Pairing to Follow

Reception:

Assorted Butler Hors d’oeuvres, House Made Charcuterie and Imported Cheeses

Lionel Osmin ‘Negrette’ Rose, Toulouse, France

First Course:

Octopus Salad

with arugula/basil compressed melon, smoked melon, serrano ham, rhubarb gastrique

Weingut Lucashof Qba Riesling, Pfalz, Germany

Second Course:

Braised Boar Belly

goat cheese and saffron potatoes puree

Podere la Vigne, Rosso di Montalcino, Italy

Main Course:

Hanger Steak

foie gras butter parsnips gnocchi , truffle cipolini onions, micro herb salad

Arbios Cabernet, Alexander Valley, California

Dessert Course:

Walnut Blueberry Goat Cheese Cheesecake

blueberry goat cheese ice cream

Chateau Mingets, Sauternes, Bordeaux, France

\$85 per person

Tax & Gratuity Additional

Menu subject to change without notice