



FEBRUARY 2019

WINE DINNER EVENT

THURSDAY, FEBRUARY 7, 2019 AT 6:30PM

FEATURING ITALIAN WINES OF THE ALLEGRINI FAMILY FROM VINEYARDS IN VERONA AND BOLGHERI, ITALY WITH SPECIAL GUEST SPEAKER, DAVID TURCAN, WINE MANAGER OF THE LUX PORTFOLIO

FEBRUARY 2019 WINE DINNER MENU

Poggio al Tesoro / Solosole Vermentio IGT 2017

FRESH MAINE CRAB E AVOCADO BRUSCHETTA

Grilled Red Hen Basking Co. sliced baguette, lemon-garlic aioli

Allegrini / Valpolicella Classico DOC 2016

RISI E BISI

Traditional Veneto creamy rice with fresh peas, parmigiano reggiano, Cabot VT sweet butter

Allegrini / Palazzo della Torre IGT 2015

WOOD FIRED MAPLE LEAF FARM DUCK BREAST WITH PORCINI MUSHROOMS

Thyme, shallots, sea salt, cracked black pepper, extra virgin olive oil, Cabot VT sweet butter

Poggio al Tesoro / Sondraia Bolgheri DOC 2013

WOOD FIRED GRASS-FED BEEF TENDERLOIN

Crushed fresh garlic, rosemary, sea salt and black pepper rubbed tenderloin, parmigiano reggiano and Cabot VT sweet butter baked stuffed organic potato

DOLOMITE HONEY PEAR CAKE

\$65 per person all inclusive. Reservations are limited.

Three Tomatoes Trattoria | 1 Court Street, Lebanon NH | 603.448.1711 | 3tlebanon@gmail.com | ThreeTomatoesTrattoria.com