



MAY 2017 WINE DINNER EVENT

THURSDAY, MAY 25, 2017 AT 6:30PM

WITH GEORGE SCHWARTZ OF KIMERA IMPORTS AND CIRCA WINES OF NH
UNDER THE AWNING - AL FRESCO DINNING

MAY 2017 WINE DINNER MENU

RECEPTION

Vigna Roda Veneto Fior d'Arancio Moscato Spumante DOCG

NAKED MAINE LOBSTER RAVIOLI Maplebrook Farm mascarpone and ricotta, imported parmigiano reggiano, McNamara Dairy cream, fresh basil infused extra virgin olive oil.

Cornarea Roero Arneis 2016 DOCG

WILD MUSHROOM RISOTTO Spring peas and local ramps.

Cornarea Nebbiolo d'Alba 2015 DOC

WOOD FIRED VERMONT SALUMI SAUSAGE Long Wind Farm slow roasted tomato crudo.

Vigna Roda Veneto Rosso 2015 DOC

RABBIT ALLA VENETA Wood fire braised Vermont rabbit, fennel, garlic, extra virgin olive oil, sweet Cabot VT butter, polenta.

Vigna Roda Veneto Scarlatto 2012 DOC

DARK CHOCOLATE CAKE With hazelnut crème anglaise.

Cornarea Vivo Passito Tarasco 2011

\$60 per person all inclusive. Reservations are limited. Purchase tickets early.