



# OCTOBER 2017

## WINE DINNER EVENT

THURSDAY, OCTOBER 26, 2017 AT 6:30PM

WITH SPECIAL GUEST SPEAKER MARY BRIDGE OF SANTA MARGHERITA USA

### OCTOBER 2017 WINE DINNER MENU

**INVOLTINI DI SPECK E ASPARAGI ALL TRENINO-ALTO ADIGE** Italian smoked proscitto wrapped asparagus bundles with Maple Brook Farm smoked mozzarella, Red Hen Baking Co. organic rye toast with Cabot VT sweet butter

**Kettmeir Pinot Bianco Alto Adige 2016 DOC**

**PANINO AFFUMICATO DI TROTA CON CREMA FRAICHE DE RAFANO** Ducktrap River Maine smoked trout sandwich with Red Hen Baking Co. organic polenta bread, horseradish creme fraiche, cucumber, radish, cherry tomatoes

**Kettmeir Pinot Grigio Alto Adige 2016 DOC**

**AGNELLO AFFETTATO DI LEGNO CON ROSMARINO, AGLIO E PECORINO TOSCANO** Wood fired lamb chop with rosemary, garlic and pecorino toscano

**Tenuta Sassoregale Maremma Toscana Sangiovese 2014 DOC**

**LA QUAGLIA FUSA CON IL BURRO D'AGLIO-SALVIA ARROSTO** Wood fired Cavendish Game Birds quail with roasted garlic-sage butter

**Lamole Chianti Classico "Blue Lable" 2012 DOCG**

**TORA DE MELE TOSCANA** Apple cake

**Calvados Boulard**

\$65 per person all inclusive. Reservations are limited. Purchase tickets early.