



FALL PRIVATE WINE DINNER

Featuring Pairings with Sonoma's Gundlach Bundschu

Welcome Plate:

Organic Heirloom Apple Tasting (Off the Wall Orchard – Concord)
Crisp and baked apples. Local cheese, inn-harvested honey

Wine Pairing: Estate Vineyard Dry Gewürztraminer

Course One:

Barbecued New Hampshire Oysters - smoked uni butter, wasabi tobiko

Wine Pairing: Estate Sauvignon Blanc

Course Two:

Warm Fall Panzanella Salad – Turkish fig, Great Hill blue cheese, autumn olives, Chanterelle mushrooms, citrus, cranberry pecan croutons, honey cider vinaigrette

Wine Pairing: Estate Vineyard Chardonnay

Course Three:

Crisp Iberian Pork Belly in Chimichurri – patatas bravas

Wine Pairing: Mountain Cuvée (a Bourdeaux-inspired blend of Merlot & Cabernet Sauvignon)

Course Four:

Honeynut Squash Orecchiette with Goat Cheese & Rosemary

Wine Pairing: GunBun Pinot Noir

Course Five:

Berber-Spiced Lamb – tagine broth with apricots and olives, couscous

Wine Pairing: Estate Vineyard Cabernet Sauvignon

Dessert:

Heirloom Off the Wall Apple Tatin - crème fraîche gelato

Coffee, Tea or Digestif of Choice