



# HARVEST WINEMAKER'S *dinner*

**SATURDAY, OCTOBER 20, 2018**

---

## **COCKTAIL HOUR HORS D'OEUVRES**



*Cauliflower Tempura with Vandouvan Aioli*  
*Butternut Squash Cups with Ricotta*  
*Castle Island Bacon with Cheddar Beignets*  
*Mini Croque Monsieur with Smoked Ham*



## **COCKTAILS FROM THE BAR**



*Apple Wine Bellini*  
*Glass of Chardonnay*  
*Glass of Vintner's Select Red*



## **FIRST COURSE**

*Butternut Squash Tart with Figs, Fennel, Radicchio and Balsamic*  
*Paired with: Riesling and Pinot Noir*

## **MAIN COURSE**

*Braised Short Ribs with Celeriac Puree, Swiss Chard, Golden Beet Relish*  
*Paired with: Cabernet Sauvignon, Chambourcin, Heritage*

## **CHEESE COURSE**



*Selection of Assorted Gourmet Cheeses*  
*Paired with: Vintner's Select White and Rosé*



## **DESSERT**

*Autumn Apple Confit with Crème Caramel and Smoked Vanilla Chantilly*  
*Paired with: Apple*