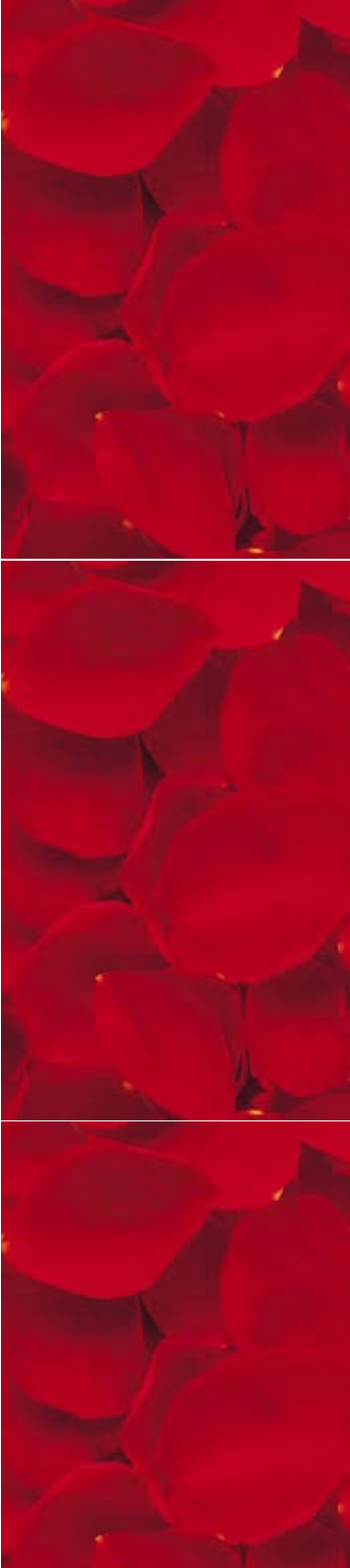


SALTWATER GRILLE
5 Course Wine Pairing Dinner
February 8th 6:30PM \$75/PP++
RSVP BY February 6th 860-567-4900 or
@ Saltwater-Grille.com (note “wine dinner”)



1st Course – 2018 J Vineyards Chardonnay, Napa, California with a Classic South Carolina She Crab Soup

About the wine: Opening with aromas of orange blossom, golden delicious apple and ginger. Layered notes of ripe Anjou pear, baked apple, lemon curd and candied grapefruit mingle with hints of toast, clove and vanilla that support the fruit notes on the finish.

2nd Course – 2020 Castle Rock Pinot Noir, Mendocino County, California with Portobello Mushroom Stuffed with Roasted Vegetables, Quinoa, and a Pomodoro Sauce.

About the wine: Sleek, with savory richness to the dark cherry, currant and raspberry flavors that turn creamy. Floral accents enliven the spicy finish.

3rd Course – 2021 Rapaura Springs Sauvignon Blanc, Marlborough, NZ with Blackened Shrimp with Grilled Artichokes, Hummus and Cilantro Pesto.

About the wine: Succulent, rich and intense, featuring apricot, dried pineapple, and Key lime pie flavors, with a hint of dried herb and sea salt lingering on the finish, where the intensity gains momentum.

4th Course – 2020 Lolo Wine Cabernet Sauvignon, Napa, California with Duck Confit Crepe and Spaghetti Squash with a Mustard Maple Sage Glaze

About the wine: Late summer-ripe black cherries dominate the nose, with a whiff of vanilla bean. Silky, yet bold textures, meld with the blackberry, dried cranberry, and black plum fruit notes. The lovely lingers with hints of cherry cola, espresso, and rich dark chocolate.

5th Course – Jules Loren Brut Rose, France with a Strawberry Shortcake

About the drink: This beautiful pink-hued sparkler has delicate aromas of strawberry and raspberry that blossom into a bubbly, crisp and well-balanced wine.