



June 8th Wine Dinner

Five Pairings

Only \$70/pp++

RSVP No Later Than June 6th

860-567-4900

Saltwater-grille.com

1st Course - Lobster Reef Sauvignon Blanc, Marlborough, NZ with Endive Smoked Salmon with an Avocado Crema Salad – white

About the wine: Clean, crisp and instantly recognizable Marlborough Sauvignon Blanc. It bounces from the glass with scents and flavors of lime juice and grapefruit, with undercurrents of green bell pepper and tomato leaf.

2nd Course - Hugh Hamilton Chardonnay, “Scallywag”, McLaren Vale, AU with Seared Ahi Tuna with a Mango Cucumber Salsa over Sesame Noodles – white

About the wine: Buttery, it features pineapple and spice flavors and a lush, rounded palate.

3rd Course - Carson Scott Pinot Noir, CA with Black Bean and Ham Soup – light red

About the wine: Light wood-smoke and cedar aromas lead to nice, fresh plum and black-cherry flavors in this well-balanced, smooth and agreeable wine.

4th Course - Lo Lo Cabernet Sauvignon, Red Hills, CA with Meat Loaf with an Oyster Mushroom Gravy with Mashed Yukon Gold Potatoes – big red

About the wine: With firm tannins, this cabernet delivers a striking balance of fruit, spice and a touch of oak.

5th Course - Moscato d’Asti “Nivole” with a Profiterole (cream puff)

About the wine: Intense aromas of mature stone fruit, apricot, honeysuckle and jasmine. The vibrant, lightly foaming palate doles out juicy yellow peach, fresh apricot and a hint of sage alongside crisp acidity.