



SALTWATER GRILLE

Wine Dinner - May 11th @ 6:30PM

\$70pp++

RSVP by May 9th

860-567-4900

1st Course – 2017 Gloria Ferrer, Blanc de Noirs Carneros, California with a Seafood Salad with Calamari, Scallop, and Conch

About the Wine: Vibrantly floral strawberry and gingerbread aromas pair with crisp red apple and spice flavors that bounce along the finish.

2nd Course – 2020 King Estate, Rosé of Pinot Noir Willamette Valley with Grilled Shrimp, Artichoke on a Garbanzo Bean Cream

About the Wine: This inaugural vintage of King Estate Willamette Valley Rosé of Pinot Noir has a glistening pale pink color with a fresh bouquet of orange blossom, just-ripe strawberries and watermelon. The palate is focused and dry with racy acidity and slate-like minerality. There are enjoyable fruit flavors like strawberry, pomegranate and lemon zest that come together in a crisp finish.

3rd Course – 2020 J. Lohr Pinot Noir, Falcon's Perch Monterey County with an Asparagus Risotto with Olive Oil, Golden Beats, and Goat Cheese

About the Wine: Bright red with a brick hue in color, aromas of cigar box, violets, Rosemary & hints of plum draw you into this wine. Following are flavors of fig, coffee & red cherry which fade to cedar notes. It has a smooth tannic entry w/a viscosity giving way to a long finish.

4th Course: 2018 Joel Gott, Cabernet Sauvignon 815, California with Slowly Wine Braised Beef Short Ribs Served on Braised Radicchio with Mashed Potatoes

About the Wine: Loganberry, sassafras and anise notes blend in this red, with a juicy finish that keeps everything focused.

5th Course – Veuve du Vernay, Ice Demi-Sec, France served with an Apple and Apricot Strudel

About the Wine: A blend of Ugni Blanc, Chenin and Folle Blanche. Pale yellow with green tints. Generous foam, fine and numerous bubbles. Fruity, floral, and citrus. This semi sweet wine is young, mellow, and fine