

WINE DINNER MENU

Five courses, six wines

Small producers from Horizon's Trellis portfolio

Menu

wood-fired oven focaccia with dinner

- **Cheese Course**

one hard, one soft with local apples and pears, herbed cornichon, fruit chutney

Gianni Gagliardo Fallegro "Favorita", Piedmont 2016

- **Spanish Mussel and Chorizo Soup** *with saffron, herbed crostini*

Casalfarneto Verdicchio "Fontevicchia", Marche 2015

Empordalia "Passarel" Garnacha, Catalonia 2016

- **Roasted Butternut and Delicata Squash**

with sweet spices (cardamom and allspice), fresh cilantro, parsley, lemon and jalapeno pesto and creamy yogurt

Emperatriz Rioja Crianza 2015

- **Charcoal grilled Pork Tenderloin**

brined with juniper, California bay and thyme

with crispy house-cured pancetta, white bean puree and kale

Pierre Amadieu Vacqueras "Le Grange" 2016

- **Trio of Amy's cookies:**

lavender crisps, amaretti, mocha shortbread

Gagliardo Villa M Brachetto, Piedmont 2015 \$80.00 per person,

INCLUDING tax and tip

Thursday, October 4 at 7pm

Please call for a reservation: 413-623-8725