

Holly

Fair Street

Tasting w/ the Winemakers

May 20th

Chardonnay #1

super cheesy warm gougeres w/ lemon thyme

hot-smoked-salmon devilled eggs w fried capers

also a small farm stand veggie display w/ three dips

Chardonnay #2

Fresh Lobster and avocado salad w/ grilled pineapple

in Boston Lettuce w/a very light key lime-basil vinaigrette

Cabernet #1

*Grilled baby lamb chops drizzled w/ a black-cherry,

tri-pepper demi glace

Cabernet #2

*pan seared wild duck breasts w/ caramelized shallot-

black currant jam, roasted heirloom carrots, creamy polenta

Cabernet #3

*flourless dark chocolate torte w/ crème anglaise, crushed red berries w/

candied violets and pistachio brittle

rentals (see attached)

1 chef, 2 server +/- 5 hours