



WINE DINNER

WEDNESDAY, DEC. 10, 5:30 PM - 8 PM
\$150 PER PERSON INCLUDES
3 COURSE PREFIX MENU, BEVERAGE,
TIP AND TAX.

Welcome Charcuterie

An assortment of cheeses, hard salami, mixed olives, figs, roasted red pepper hummus, jalapeno cranberry spread and crackers.

Pairing: Cyser

Starter

A trio of large perfectly seared scallops set atop a light seasonal garnish, finished with a raspberry chipotle sauce.

Pairing: Estate Overlook Rosé

Main

A luxuriously tender braised boneless short rib accompanied by roasted red potatoes and a medley of caramelized baby carrots.

Pairing: Renaissance

Dessert

A rich, house made cranberry mascarpone cake balanced with citrusy notes and topped with our own Gran Marnier whipped topping.

Pairing: Foggy Bog

Reservation required at 978-369-9948.

