

# Hillsborough

WINERY ♦ BREWERY ♦ VINEYARD

*is proud to partner with the Town of Hillsboro  
& the Old Stone School Preservation Trust to host*



## GARDENS

in The GAP Wine & Beer  
Pairing Dinner

Thursday, April 25, 2019 | 7pm ~ 10pm

\$90 per person, \$80 for Club members & GiG Ticket Holders

### 1st Course

Chicken and Brie Wonton with a rhubarb sweet and sour sauce  
*paired with Belgium Blonde*

### 2nd Course

Seared Scallop & Aged Prosciutto Salad atop Micro Arugula & Pea Tendril Salad  
with Fresh Chèvre, Honey Glazed Hazelnuts & Strawberry Rose Vinaigrette  
*paired with Serefina 2016*

### 3rd Course

Chili Seared Rock Fish with Sweet Corn Succotash  
& Herb Oil and Blood Orange Beurre Blanc  
*paired with New England Style Hazy IPA*

### 4th Course

Spring Lamb Rack with Thyme Flageolet Beans & Puree of Confit Leeks  
Yellow Heirloom Tomato and Saffron Couli  
*paired with Petit Verdot 2016*

### 5th Course

Cheese Tart with Smoked Chocolate Sauce  
*paired with a Spring Stout & Moonstone Last Harvest Viognier*

Amazing food courses by Parallel Wine & Whiskey Bar

Purchase Tickets at [hillsboroughwine.com](http://hillsboroughwine.com) | 540-668-6216