

CHANDLER'S

RESTAURANT

March Wine Tasting Menu

Friday, March 3, 2017
6 pm ~ \$55 per person

2013 Toasted Head Chardonnay, California

Aromas of bourbon, butterscotch, and peach. On the palate, creamy toast and peachy caramelized custard flavors are complimented with a clean, hot finish.

New England Artisanal Cheese Offerings and Fruit Preserves

2011 Fetzer Gewurztraminer, California

Apple, honey-apricot, and peach fruit tastes fresh and lively, then adds complexity and balance with citrus, honeysuckle, and more flowers.

Strawberry Field Greens Salad with warm goat cheese cake

2007 Villa Mount Eden Zinfandel, California

Dark fruit aromas. Layers of jammy fruit fill the palate while the sweet, lingering fruit-spice flavors are elevated in the finish of this intense, bold wine.

Pancetta Mussels with fennel saffron broth

2013 Hahn Merlot, California

Lovely aromas of black cherry, cassis and raspberry. On the palate the soft grip of tannins melds with flavors of plum, dark chocolate and mocha. The finish is smooth and pleasing

Maple Glazed Pork Medallions with spring onion confit

2013 Apothic Red Blend, California

A blend of primarily Zinfandel, Syrah, Merlot and Cabernet Sauvignon. Zinfandel offers bold dark fruit flavors and spicy notes, complemented by the soft mouthfeel of Merlot. The Syrah adds layers of smooth blueberry, while the Cabernet Sauvignon delivers ripe fruit flavors and a firm structure

Maple Bread Pudding

Guests will also have a chance to vote during dinner for one of three exclusive wines from our Cave Collection, and we will open the winning bottle for everyone to sample!