

CHANDLER'S RESTAURANT

May Wine Tasting Menu

Friday, May 5, 2017
6 pm ~ \$55 per person

J Cuvee 20 Brut, California

A mix of Fuji apple and grapefruit interlaced with toast, caramel and almond flavors. The acidity adds enough liveliness and the citrus zest leads to a lingering warm pear and lush finish.

New England Artisanal Cheese Offerings and Fruit Preserves

Sonoma-Cutrer Chardonnay Russian River Ranches 2013, California

Fruit Aromas of white peach and nectarine are followed by honeysuckle, honey, and light floral with hints of toast, butterscotch, grapefruit, and cantaloupe.

Scallops and pancetta with field greens

A by Acacia Pinot Noir 2013, California

Aromas of violets, spice and black cherry with hints of vanilla; rich flavors of dark fruits - plum, black cherry and fine tannins leading to a finish of spice with a hint of oak.

Seared halibut with wild mushrooms and asparagus

Selby Merlot 2007, California

Delicious blend of dark cherry flavors, with intense nutmeg and clove aromatics; opulent, yet elegant, with concentrated fruit on the front palate, a rich, velvety mouthfeel and a lingering chocolate finish.

Grilled Australian lamb rack, with vegetable pave

Quady Essesia 2003, California

Made from the orange Muscat grape, this wine has a note and palate reminiscent of apricot, peach, strawberry, citrus and black tea.

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!