

# CHANDLER'S RESTAURANT

## *November Wine Tasting Menu*

### **Bailly LaPierre Brut, Burgundy, France**

A blend of Pinot Noir, Chardonnay, Gamay, and Aligote. The wine is congenial, rounded and full, with a varied bouquet. A thirst-quencher, it is our easiest-drinking Cremant, clear cut, clean with a lovely freshness.

*New England Cheese Offerings with Local Fruit Preserves*

### **Lobster Reef Sauvignon Blanc, 2014 New Zealand**

Aromas of pineapple, apple, and oranges. The taste is fruit forward, offering wonderfully tart green apple and lemon flavors with balanced acidity.

*Pumpkin Lobster Bisque & Crème Fraiche*

### **Substance Cabernet, 2014 Washington**

Depth and layer upon layer, black cassis, dark cherry, tobacco leaf and morels. Palate is savory, mineral driven and earthbound. Smooth, long, compelling.

*Roast Root Vegetable Salad with Field Greens, spiced Walnuts & Blue Cheese*

### **Parcel 41 Merlot, 2012 California**

A nose of black cherry, cocoa, earth and smoky oak and a rich flavor profile with blackcurrant, blackberry, mocha and vanilla.

*Pork Tenderloin Noisette With Fennel & Apple slaw*

### **Tasting of 3 ports: Ferreira White, Offley Tawney, and Offley Ruby**

*Indian Pudding*

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**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!**

*2006 Colle Cristi Amarone*

*2009 Lail Vineyard Sauvignon Blanc*

*2009 Champy Pommard Burgundy*

***Friday, November 4, 2016***

***6 pm ~ \$55 per person***