

# CHANDLER'S RESTAURANT

## *April Wine Tasting Menu*

Friday, April 7, 2017  
6 pm ~ \$55 per person

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### **Pomelo Sauvignon Blanc 2015, California**

Aromas of fragrant orange blossom, ruby grapefruit, and white peach flavors set on a light body with pops of lime zest and passion fruit.

*New England Artisanal Cheese Offerings and Fruit Preserves*

### **Chateau Ste Michelle Chardonnay 2013, Washington**

This is a fresh, soft style of Chardonnay with bright apple and sweet citrus fruit character with delicate spice and oak nuances.

*Wild Mushroom and Asparagus Soup*

### **Pine Ridge Chenin Blanc Viognier 2013, California**

That beautiful fragrance of jasmine, honeyed pears, and chai spice. The succulent flavors of tropical fruit. A crisp, refreshing finish that unleashes provocative notes of white peaches, pineapple, and zesty citrus.

*Fried Calamari Salad*

### **Tilia Malbec 2014, Argentina**

Concentrated black cherry and plum fruit flavors and aromas with a touch of spiciness and a soft, supple finish.

*Grilled Australian Lamb Rack, Tatziki*

### **Four Vines Zinfandel "The Sophisticate" 2006, California**

Big, rich and complex, yet stylish and elegant. Wild berry, cracked pepper and sage aromas, with ripe but balanced and appealingly layered plum, licorice and smoky meat flavors that linger on the finish.

*Cherry Cheesecake*