

## Winter Exodus Vegetarian Wine Dinner

March 19th, 2010 - 6PM

This is an intimate wine dinner limited to 20 guests. Food by Executive Chef Brian Alberg. Wines by Sommelier Daniel Thomas. Each wine will be paired with a vegetarian course showing the diversity of flavor profiles in the marriage of food and wine. Reservations can be made by calling 413 298 5545. \$100/per person - Price includes 10 courses, 10 wines, taxes & gratuities. All courses will be vegetarian by definition. Carnivores with an open mind are welcome.

1

Grilled Manchego on Flaxseed Toast  
Sparkler

2

Truffled Pop Corn Bisque  
Chardonnay

3

Grilled Fennel & Carrot Maki w/ Saracha Vinaigrette  
Riesling

4

Winter Squash Porridge w/ Chive Emulsion  
Viognier

5

Chanterelle Polenta w/ Celeriac Puree  
Pinot Noir

6

Creamed Leek & Green Bean Gratin w/ Spanish Blue  
Rioja

7

Ricotta & Goat Cheese Gnudi w/ Smoked Tomato Sauce  
Zinfandel

8

Butter Poached Turnips w/ Arugula Puree & Sweet Potato Chips  
Grenache

9

Eggplant Vindaloo w/ Quinoa Spaghetti  
Shiraz

10

Camembert & Quince  
Sparkler