



Wine B&B Weekend

April 8 - 10, 2016

Welcome Reception

*Friday April 8th, 6:30pm
Roscommon Room*

Tasting of New Release Wines
Selection of aged New England
Cheeses
Paired Hors d'oeuvres

Wine Education Seminar & Tasting

*Saturday April 9th, 2:00pm
LaSalette Room*

Learn the fundamentals of growing
regions, styles, varietals, wine-
making process,
and tasting tips. Paired food bites
to accompany each wine.

*Continental breakfast Saturday and Sunday morning

Prix Fixe Menu

*Saturday April 9th, 5:00-9:00pm
Bayzo's Pub*

Appetizer

Please Select One

Searced Scallops
Maple Braised Pork Belly, Spring Greens, Citrus Vinaigrette

Minted Asparagus Soup
Grilled White Asparagus Tips, Crème Fraiche

Entrée

Please Select One

Grilled NY Sirloin
*Roasted Mushroom & Caramelized Onion Ragout,
Whipped Golden Potatoes, Grilled Asparagus*

Searced Black Bass
*Orange Rosemary Sauce, Spring Pea Risotto,
Wilted Greens*

Dessert

Please Select One

Chocolate Molten Cake
Raspberry Whipped Cream

Lemon Cheesecake
Blueberry Compote