

NOVEMBER, 2018

A DIFFERENT LOOK AT PINOT NOIR



1 *First Tasting*

Argyle Brut Rose 2013

FOOD PAIRING: Artesian cheese and fruit board

2 *Second Tasting*

Macedon Pinot Noir 2015

FOOD PAIRING: Autumn salad

3 *Third Tasting*

Dashwood Pinot Noir 2016

FOOD PAIRING: Sage roasted Cornish game hen

4 *Fourth Tasting*

Hoffstater Pinot Nero "Mezcan" 2015

FOOD PAIRING: caramel-pecan pumpkin bread puddings

**These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.*