



5 WINES + 6 COURSE DINNER

Wine Tasting Dinner

Featuring Best of Illahe Wines

Willamette Valley, Oregon

MAY 9, INN AT WEATHERSFIELD

TIME: 6:00 PM

Package Includes:

- 6 Course Farm-to-Table Tasting Menu
- 5 Carefully Selected Sustainable Handcrafted Wines from Illahe Vineyards
- Wine Tasting led by Brad Ford – Owner, President and Winemaker
- -20% Lodging Discount For the Night of The Dinner

\$139

(+taxes and gratuity)

Book Now : (802) 263-9217

*Enjoy this beautiful farm-to-table dinner paired with
selected wines from Illahe Winery !*

First Course

Wine: Illahe Pinot Gris

Food Pairing: Crab and Shrimp Tower with Citrus and Fennel

- Freshly Poached Crab and Shrimp fennel, and orange segments
 - Meyer lemon vinaigrette
 - Micro greens and edible flowers



Notes:

The bright acidity and baked fruit notes of Pinot Gris complements the natural sweetness of the crab and shrimp meat while adding a nice nuance to the citrus. The fennel enhances the wine's floral and mineral notes, rounding a beautiful refreshing pairing.

Second Course

Wine: Illahe Viognier

Food Pairing: Seared Scallops with Spring Pea Purée and Crispy Pancetta

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- Pan-seared diver scallops
 - Sweet pea and tarragon purée
 - Crispy pancetta crumbles
 - Lemon zest
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Notes:

Viognier's floral and tropical fruit notes balance the richness of scallops, while the pea purée enhances the wine's aromatic profile. The pancetta adds a touch of umami for depth. As the maker describes it -
"Spring in a bottle."

Third Course:

Wine: Illahe Chardonnay

Food Pairing: Butter-Poached Halibut with Tuscan Bean Salad and Grilled Asparagus

- Atlantic Halibut gently poached in butter
- Tuscan bean salad
- Grilled asparagus with lemon zest
- Lemon Béarnaise Foam

Notes:

The subtle oak, touch of creaminess and fresh acidity in the Chardonnay pair beautifully with the buttery halibut, while the earthy morels bring out the wine's delicate complexity. This pairing showcase the wine's finesse and allows the dish to shine with clean flavors - a thoughtful reflection of Willamette Valley's cool-climate elegance and Illahe's terroir driven style.

Fourth Course:

Wine: Illahe Grenache-Wahluke Slope Washington

Food Pairing: Herb-Roasted Duck Breast with Cherry Gastrique and Heirloom Carrots

- Seared duck breast with a crispy skin
- Cherry and red wine gastrique
- Roasted heirloom carrots with a light thyme and maple glaze

Notes:

Grenache's bright red fruit and spice harmonize with the cherry sauce, while the richness of the duck matches the wine's body. The roasted carrots add natural sweetness and earthiness.

Fifth Course

Wine: Pinot Noir 1899 Project (Flagship Wine)

Food Pairing: Dry-Aged Lamb Loin with Wild Mushroom Risotto and
Mushroom Dami-Glase

- Pan-roasted lamb loin
- Wild mushroom and Parmesan risotto
- Homemade mushroom - dami glase sauce

Notes:

The elegance of the Pinot Noir complements the lamb's rich umami flavors, while the mushrooms bring out the wine's earthiness and depth.

Sixth Course (NO WINE):

Homemade Ice Cream



\$139 per person

/taxes and gratuity are not included/

FOR MORE INFORMATION:

www.WEATHERSSFIELDINN.com