



Spanish & Portuguese Wine Pairing Dinner

Featuring Finest Selection of Olé & Obrigado Wines

\$128 per person (+tax and gratuity)

An evening of Iberian wines, seasonal Vermont cuisine, and timeless craftsmanship

The Inn at Weathersfield

Course 1

Gaintza Txakolina | Basque Country, Spain

Charred Spanish Octopus, Vermont Fingerling Potatoes, Smoked Paprika, Fire-Roasted Red Peppers, Garlic Confit, Lemon, Chimichurri, Grated Feta

Course 2

Leirana Albariño | Rías Baixas, Spain

Seafood & Saffron Sweet Corn Caldo Verde-Inspired Risotto, Olive Oil, Bottarga

Course 3

Mácanita MAC Tinto | Douro, Portugal

Roasted Vermont Mushrooms, Iberico-Style Pork Belly, Sherry Aioli, Thyme

Course 4

La Antigua Rioja Reserva | Rioja, Spain

Cider-Braised Vermont Beef, Parsnip Purée, Roasted Root Vegetables, Rosemary Jus

Course 5

Naveran Brut Rosé Cava | Spain

Strawberry & Vermont Maple-Stuffed Pavlova, Vanilla Cream

Please inform your server of any dietary restrictions or allergies.

Vegetarian alternatives available upon request.

