



# 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.*

