



*Join us for our Italian Winter Wine Dinner Saturday, February 26, 2022*  
*Featuring Castelfeder and Marinushof Vineyards*  
*From Artisanal Cellars*

**\$125 per person (all inclusive)**

### **L'Apertif**

**Trout Canederli and sage butter**  
**2020 Castelfeder Pinot Grigio '15er' Alto Adige, Italy**

**Schuttelbrot and Reading Raclette cheese**  
**2020 Marinushof Pinot Grigio, Valle Venosta, Italy**

### **Dinner**

**Porcheta Di Testa, arugula, pave cheese, Aged balsamic Vinegar**  
**2019 Castelfeder Kerner "Lahn" Alto Adige, Italy**

#### **Ravioli alla Pusterese**

**Rye and wheat flour ravioli stuffed with spinach and ricotta.**  
**Served with brown butter and parmesan cheese**  
**2020 Castelfeder Schiava/Vernatsch Alte Reven, Alto Adige, Italy**

**Venison Osso Bucco, crispy polenta cake, glazed cippolini onions, red currant jus**  
**2018 Castelfeder Pinot Nero "Glen", Alto Adige, Italy**

**Mt. Mansfield Creamery Patrolman's blue cheese, apple mostarda, warm pretzel bread**  
**2018 Marinushof Zweigelt, Valle Venosta, Italy**

Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.  
Please let your server know of any food allergies or concerns prior to ordering.