

HARVEST ON THE COAST:
A NEW ENGLAND WINE DINNER

Menu



WELCOME BITE

APPLEWOOD SMOKED SCALLOP

Smoked Scallop on a Parsnip Chip
with Sea Salt & Micro Greens

WINE PARING

Newport Vineyards Pinot Gris

BRINE & ORCHARD

STEAMED MUSSELS

Mussels in cider broth with fennel,
dill oil, and grilled sourdough

WINE PAIRING

Newport Vineyards Great White

FIELD & SPICE

ROASTED ACORN SQUASH SOUP

Roasted squash with maple,
coriander crème, and pumpkin
seed brittle

WINE PARING

Newport Vineyards Gewurztraminer



EARTH & HEARTH

MUSHROOM & KALE TART

Brioche pastry with smoked onion jam, mushrooms, kale, and aged cheddar.

WINE PARING

Newport Vineyards Chardonnay

CRANBERRY SORBET

SMOKE & STONE

CIDER GLAZED PORK BELLY

Slow-braised pork belly with parsnip purée, cranberry mostarda, and charred leek.

WINE PAIRING

Newport Vineyards Rochambeau

APPLES & ICE

APPLE BREAD PUDDING

Brioche and apple pudding with caramelized milk and oat crumble.

WINE PARING

Newport Vineyards Vidal Ice Wine

