

—» **HECTOR WINE COMPANY DINNER**

5/3/2017 »—

Pinot Blanc

*Pan seared New Bedford Dayboat Scallop,
peas, heirloom carrots, champagne buerre
blanc, fresh dill - o*

Gewurztraminer

*Crudo trio- Oyster on the half shell, lime,
Bolton cilantro, Szechuan pepper, Wild
Alaskan King salmon- Soy, ginger, scallion,
Yellow-fin tuna- coriander/fennel/sea salt
crust, lemon aioli, pea tendrils - o*

Cabernet Franc

*Grilled Big Mamou Farms lamb ribs, soft local
organic polenta, Bolton spinach & mint salsa
verde - o*

Syrah

*Grassland Farms Duck confit, Cayuga bleu
cheese stuffed ravioli, morels & Lacinato kale -
o*

Dry Riesling

*Warm local apple crostada, house Vanilla ice
cream, caramel - o*

