

*Greenleaf*

**J. LOHR**  
VINEYARDS & WINES

**WINE DINNER | JAN 26<sup>TH</sup>**

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**COURSE 1**

**Sumac and Coriander Spiced Hamachi**

Blood Orange Gel, Charred Shallot Aioli, Frisee, Potato

*J. Lohr Vineyard Series 'October Night' Chardonnay,  
Arroyo Seco, Monterey*

**COURSE 2**

**Cured Duck Breast**

Savory Herb Pain Perdue, Apple Butter, Mache, Gribiche

*J. Lohr Estates, 'Wildflower' Valdiguie, Arroyo Seco, Monterey*

**COURSE 3**

**Celeriac Agnolotti**

Roasted Mushroom, baby brussels, Chive Oil, Mushroom Dashi

*J. Lohr Vineyard Series 'Tower Road' Petite Sirah, Paso Robles*

**COURSE 4**

**Chicken Roulade**

Fire Roasted Beets, Caramelized Cippolini Onion,

Fennel Jam, Jus

*J. Lohr Vineyard Series 'Carol's Vineyard'  
Cabernet Sauvignon, St. Helena, Napa*

**COURSE 5**

**Apple Tarte Tatin**

Cardamom Caramel, Hazelnut Semifreddo,

Green Apple Agrodolce

*J. Lohr Vineyard Series 'Late Harvest'  
White Riesling, Arroyo Seco, Monterey*

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**Price: \$125<sup>++</sup>**

**6pm – reception | 6:30pm – 1st course served**

*Ask your server for more info!*



**Greenleaf | 54 Nashua ST | Milford, NH 03055 | (603) 213-5447**