

1833

KITCHEN & BAR

Red Tail Ridge Wine Dinner

Friday, October 24th, 2025, hors d'oeuvres 6:00 p.m., dinner 6:30 p.m.

Located in the Aurora Inn Lakeside Room

Welcome Hors d'Oeuvres

gougères, earl grey-scented pear, mascarpone

Perpétuelle Change Cuvée #5, NV

Seared Fig Tart

puff pastry, herbed chèvre, pomegranate "caviar"

Sparkling Rosé, 2019

Spiced Chicken Rollant

creamed leeks, lardons, new potatoes

Dry Riesling, 2024

Braised Veal Cheek

smoked thyme polenta, seared porcini, sunchoke chip

Teroldego, 2021

Bombolone

stewed blackberry, vanilla, ginger ice cream, cinnamon tuile

Living in Color, Port, NV

HOSTS FOR THE EVENING

Nancy Irelan – Owner, Red Tail Ridge Winery

Eric Lamphere – Executive Chef, Inns of Aurora

Shane Riley – Chef, Inns of Aurora

menu items subject to change based on availability