

# EVERYTHING THAT SPARKLES

FIVE-COURSE PAIRED WINE DINNER

SATURDAY, FEBRUARY 16, 6:30 P.M., \$70/ADULT, PLUS TAX & GRATUITY

*first* **MORTADELLA TART**

whipped lardo, apple & basil

DOMAINE DE MARTINOLLES, BLANQUETTE DE LIMOUX BERCEAU BRUT (NV)

*second* **BACCALA TOAST**

salt cod brandade, grilled italian bread, raisin salsalita

GRAMONA, CAVA LA CUVÉE 2013

*intermezzo* **BLOOD ORANGE SODA**

*third* **PASTILLA**

moroccan pastry with duck, almonds & spices, fruit compote

JEAN-BAPTISTE ADAM, CRÉMANT D' ALSACE BRUT ROSÉ (NV)

*fourth* **MOROCCAN LAMB STEW**

hafka (semolina biscuit), dried apricot, honey, orange, root vegetables

BRUNO PAILLARD, CHAMPAGNE BRUT PREMIÈRE CUVÉE (NV)

*dessert* **CARDAMOM & HONEY PANNA COTTA**

pistachio sable cookie, lemon curd, meringue

RIZZI, MOSCATO D'ASTI 2017

## THE AURORA INN DINING ROOM

INNSOFAURORA.COM • 315.364.8888

391 MAIN STREET, AURORA, NEW YORK 13026

