



CELEBRATING PORTUGAL

a wordly six-course paired wine dinner

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

first **HOUSE-MADE LINQUIÇA SAUSAGE**

local cheese, mustard, quince paste, crackers
SAN MATIAS DÃO BRANCO

fourth **CHOURIÇO MORO**

portuguese blood sausage, rice & beans
QUINTA DA VACARIÇA, BAGA 2012

second **GRILLED OCTOPUS**

espelette pepper, honeyed lemon curd, herbs
MAU FEITIO, DOURO BRANCO 2015

fifth **BRAISED OXTAIL**

lightly smoked, sofrito, potato, jus
QUINTA DA VACARIÇA, BAIRRADA GARRAFEIRA 2009

third **VEAL BLANQUETTE**

raisins, mire poix, orange, portuguese sweet bread
POEMA, ALVARINHO RESERVA 2015

dessert **BANANA CAKE**

earl grey sorbet, vanilla meringue
SOMNIUM DOURO VINHO BRANCO 2015

THE AURORA INN DINING ROOM

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