



SEASONEDCATERERS

Fall Wine Tasting Menu

Fritto Misto of Fall Vegetables

Caponata

Sparkling Wine

Pumpkin Tart

Gruyère, sage

Reisling

Salt Cod Chowder

fennel, saffron

Stainless Steel Fermented Chardonnay

Peconic Bay Scallops

sherry, parsley, garlic

Barrel Fermented Chardonnay

Braised Meatloaf

porcini mushrooms

Merlot

Romaine Salad

Gorgonzola, walnuts

Cabernet Sauvignon

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Pears Poached in Red Wine

Cabernet Franc

Lemon Currant Biscotti

Late Harvest Gewurztraminer