

*The Hanover Inn Presents:  
A White Truffle Indulgence Dinner & Wine Pairing  
Saturday April 4<sup>th</sup>, 2009 6:30pm*

*Amuse Bouche*

*White Truffle Risotto with Shaved White Truffles  
Fèlsina I Sistri Chardonnay 2006*

*1<sup>st</sup>*

*Nantucket Bay Scallops, Shaved White Truffles, Roasted Corn Chowder, Candied Thyme  
Truchard Roussane 2007*

*2<sup>nd</sup>*

*E.V.O.O. Poached Wild King Salmon, Savory Tomato Tart, Winter Truffle-Saffron Emulsion  
R. Stuart & Co. Autograph Pinot Noir 2006*

*3<sup>rd</sup>*

*Cavendish Farms Pheasant Crèpinette, White Truffle-Wild Mushroom Strudel, Apricot Demi-Glace  
C.A.R.M. Red Duoro 2006*

*4<sup>th</sup>*

*Veal Duo >  
Braised Veal Cheeks & White Truffle-Dusted Veal Loin, Celery Root Purée, Heirloom Beets, Au Poivre Sauce  
La Posta Angel Paulucci Vineyard Malbec 2007*

*Finite*

*Warm Apple Cider Doughnuts, Steamed White Chocolate Milk, Sambuca-Fig Tart, Black Pepper Ice Cream  
Burmester Jockey Club Reserve Porto NV*

*Executive Chef Jason Merrill  
Wine Sommelier, Keith Shulsky, Wineberries*

### **Roger Goulart Brut Rose Cava, Penedès, Spain, 2005**

A 50 –50 blend of Monastrell and Garnacha (Mouvedre and Grenache for you Francophiles) with extended maceration to get the beautiful color. A full bodied Rose, this only has approximately 8 gpl of sugar, so it is pleasantly dry. This is the largest selling Rose Cava in Japan, which is Goulart's largest export client.

### **Felsina I Sistri Chardonnay, Tuscany, Italy, 2006**

Deep straw yellow. Classic ripe-fruit chardonnay nose, a blend of tropical fruit and vanilla, with appealing notes of spice. Elegant structure and superb finish. Name: Sistra (sistri) were ancient Egyptian musical instruments linked to the cult of Isis, goddess of agriculture, fertility, and of love that brings forth new life. The instrument, popular with the Greeks, Romans, and Hebrews, consisted of a horseshoe-shaped frame struck by moveable rods, creating a sound very similar to the German Glockenspiel.

### **Truchard Roussanne, Napa / Carneros, 2007**

Rich aromas of green apple, honeydew melon, and lychee fruit; highlighted with pineapple and vanilla. The mouth has subtle flavors of nectarine, peach and fresh pear. Bright acidity provides a crisp finish of citrus, mineral, and spice.

### **R. Stuart Autograph Pinot Noir, Willamette Valley, Oregon, 2006**

Made from the grapes of five of Oregon premier vineyards, Daffodil Hill, Elkhorn Ridge, Goldschmidt, Temperance Hill & Weber Vineyards, this reserve pinot noir is full of lush blue and red fruit flavors and great acid.

### **CARM, Douro, Portugal, 2006**

Casa Agricola Roboredo Madeira (CARM) is near Almendra in the Upper Douro, an area where olive trees still out-number vines. The Meso-Climate is characterized by low rainfall, cold winters, and dry summers. The Schistous soils, rocky and generally poor, make yields low. The wine is a blend of Touriga Nacional, Touriga Franca, Tinta Roriz and other indigenous grapes. Less than 65% of the wine is aged in French and American extra fine grain oak barrels with a medium toast; the other part is aged in stainless steel tanks. An expression of black blackberries, mulberry, and black cherry introduce this wine, followed by the seductive flavors of black figs and liquorice.

### **La Posta Malbec, Angel Palucci, Mendoza, Argentina, 2007**

Vibrant red color with aromas of red cherries, raspberries, and blueberries wafting from the glass along with notes of soft caramel from the oak. On the palate, the fresh berry flavors mingle with spice notes in the finish. This is a creamy, full-bodied and well-structured wine that is incredibly full of life.

### **Jockey Club Reserve Porto, Douro, NV**

This is a Tawny that is approximately 7 years old. It is made by carefully selecting and blending wines that have been aged over a long period of time. It is a tribute to the spirit and passion of the Burmester men for Sport and Nature. It has a strong character and gentle complexity, being rounded and sweet with a light presence of spices.