

# THE BRISTOL FARMS EXPERIENCE

*a curated evening with . . .  
California Wines*

## APPETIZERS

### **Connecticut Style Lobster Rolls**

Doused in butter on a toasted brioche roll and topped with chives

### **Grilled Vegetable Flatbread**

Sweet, caramelized, charred veggies with pesto on Italian flatbread

### **Mango Ceviche**

Lime marinated whitefish with mango, tomato, cucumber, red onion, and avocado

*pairing* **ROCHIOLI | SAUVIGNON BLANC**

Light & clean with aromas of passion fruit, melon, and citrus.

## STARTER COURSE

### **Corn Relish Shrimp**

Grilled shrimp marinated with lime, cilantro, and garlic herb butter on a bed of fire roasted corn and red bell pepper relish

*pairing* **ROCHIOLI | CHARDONNAY**

Bold & juicy on the palate, showing green apple, lemon, and stone fruit with balanced acidity.

## FIRST COURSE

### **Peach and Prosciutto Caprese**

Grilled peaches with Prosciutto di Parma, fresh burrata, basil, and a balsamic reduction

*pairing* **FLOWERS | PINOT NOIR**

Showing bright red fruits, earthy notes, and allspice with a firm and textured palate.

## SECOND COURSE

### **Short Pasta with Swordfish**

Fresh cavatelli pasta with charred cherry tomato and flaked swordfish

*pairing* **HANZELL ESTATE | PINOT NOIR**

Pale ruby wine with a complex bouquet of black cherry, plum, and orange peel. Complemented by layers of clove, pipe tobacco, and a long, toasty finish.

## THIRD COURSE

### **Crispy Duck with Sage and Grilled Peaches**

Browned butter sage infused over crispy duck breast with grilled peaches

*pairing* **QUINTESSA | RED BLEND**

Dark and dense with a complex bouquet of fresh cherry, blackberry, cedar, and spice. Supple and smooth with a lively finish.

## FOURTH COURSE

### **Ribeye with Sweet Onions**

Perfectly seasoned ribeye served with bright lemongrass salsa verde

*pairing* **HUNDRED ACRE  
FORTUNATE SON / THE DIPLOMAT RED BLEND**

The palate is robust, round, and silky. Showing layers of intricate black and blue fruits. Impeccably balanced with hints of mocha.

## DESSERT

**Blackberry and Peach Galette** served with La Colombe coffee