

# The Battletown Inn

## 5 course Wine Paring & Tasting

*January 26th 2012, 6:30 pm*

### 1st course

Warm Mushroom Veloute

House cured, venison lardons

- Wine Pairing -

Alois Lageder, Pinot Grigio

### 2nd Course

Char grilled Atlantic Calamari

Smoked andouille, chimi churi

- Wine Pairing -

Saintsbury Chardonnay

### 3rd course

Warm ragout of Pheasant

Crisp Polenta torta

- Wine Pairing -

Mars and Venus Merlot

4th course

Red Wined Braised Lamb Osso Bucco

Turnip gratin/Gremolota

- Wine Pairing -

Artezin Amador

5th course

Sugar Plum Custard

Armagnac, caramelized prunes

- Wine Pairing -

Zinfandel Port

41 dollars a person

The Battletown Inn  
540-955-4100