



*Adair Inn*

..... S P R I N G .....  
**WINE DINNER**

FEATURING  
**COREY BUNNEWITH**

FROM  
**OBSIDIAN  
RIDGE WINERY**



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## FIRST COURSE

### *Appetizer*

**Poached Salmon Pinwheel with  
Scallop Mousse, Chive Beurre Blanc**

PAIRED WITH  
**POSEIDON CHARDONNAY**

Bright & clear, with medium intensity aromatics of Bosc pear & Granny Smith apple. The wine is medium-full bodied with Key lime pie with a fresh baked crust, lemon peel, & jasmine flower. The finish is bright, & the fruit is balanced with a fine acidity.

## SECOND COURSE

### *Salad*

**Baby Spinach with Strawberries,  
Frosted Walnuts & Smoked Chicken,  
White Balsamic Vinagrette**

PAIRED WITH  
**POSEIDON PINOT NOIR**

Medium light in color; aromatically shy, somewhat closed in its youth, but slowly shows fresh strawberry, Bing cherries, leather & an earthy undertone. Flavors are beautifully woven together—red fruit, dried raspberries in particular, root-beer & a lift of baking spice. Tannins are integrated & silky. A wine of great balance & harmonious flow.

## THIRD COURSE

### *Dual Entree*

**Slow Braised Duroc Pork Shank &  
Grilled Australian Double Lamb Chop,  
Whipped Yukon Gold Potatoes infused with  
Truffle Oil, Baby Carrots & Local Fiddleheads**

PAIRED WITH  
**OBSIDIAN RIDGE ESTATE  
CABERNET SAUVIGNON**

Your nose is teased with coffee nibs, blueberries & black pepper, but a shy side emerges after time in the glass: blackberries & a gentle floral lift. Flavors of dark chocolate, coffee & fresh blackberry are carried on silky tannins—they speak clearly, but don't shout.

## FOURTH COURSE

### *Dessert*

**Warm Callebaut Dark Chocolate Cake  
with Raspberry Sorbet**

PAIRED WITH  
**HALF MILE CABERNET SAUVIGNON**

Half Mile is the darkest & richest wine we make from Obsidian Ridge Vineyard. Shy & reserved when first opened, it should be decanted for best results. You'll be rewarded with aromas of fresh blackberries, dried cherries, licorice & a gentle pine forest lift. Flavors of cocoa powder, espresso & blackberries fit neatly within the taut tannic structure that teeters on a balanced edge.

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