



Blue Heron Restaurant and Horizon Beverage, Co. Present



SIGNORELLO
E S T A T E
WINE DINNER

FRIDAY, SEPTEMBER 14, 2018 | 6:30 PM

STRIPED BASS CRUDO

Meyer Lemon, Peach, Jalapeño, Radish, Chardonnay Syrup, Extra Virgin Olive Oil
Trim Chardonnay 2016

PAN SEARED DRY SEA SCALLOP

Crab, Corn and Chardonnay Butter Sauce, Roasted Corn, Lime
Hope's Cuvée Chardonnay 2015

INTERMEZZO

Tomato Sorbet

BRAISED LAMB NECK WITH HOUSEMADE PAPPARDELLE

Orange, Olives, Rosemary, Lamb Sauce, Ricotta, Pecorino Romano
Fuse Cabernet Sauvignon 2013

ESPRESSO AND COCOA RUBBED WAGYU BEEF TRI-TIP

Black Garlic Cabernet Demi-Glace, Roasted Shallot Potato Mousseline
Cheesy Beans, Roasted Baby Carrots
Signorello Estate Cabernet Sauvignon 2014
(with a surprise tasting!)

MIXED BERRY TART

Cabernet Syrup, Crème Anglaise
Edge Cabernet Sauvignon 2015

\$95/PERSON

(price does not include tax or gratuity)

Blue Heron Restaurant & Catering
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