

DRUMHELLER'S

Food & Drink

ANELARE WINEMAKER DINNER

SUNDAY

OCTOBER 24, 2021

\$129 per person

PASTRY CHEF

Carissa Noyes

EXECUTIVE CHEF

Kyle Meinecke

Vegan option available upon request

VIEW OUR WINE LIST:

DRUMHELLERS.COM/WINE-LIST

OR SCAN HERE:



ONE

GLAZED PORK BELLY

With Cornmeal, Thyme, & Parmesan Cracker, Wilted Rainbow Chard

WINE: Cuvee 2020

TWO

ROASTED DELICATA SQUASH

Pomegranate Arils, Arugula, Whipped Ricotta, Crisped Shallots,
Balsamic Vinaigrette

WINE: Mcbee Road 2019

THREE

WILD MUSHROOM CONFIT MEZZALUNAS

Madeira & Peppercorn Cream Sauce, Walnut & Sage Crumble

WINE: Red Heaven Syrah 2018

FOUR

BRAISED LAMB SHANK

Parsnip Purée, Carrot Bâtonnets, Rosemary Jus

WINE: Petit Verdot 2018

FIVE

PEAR POACHED WITH WINE AND MULLING SPICES

Brûléed Gorgonzola Dulce, Toasted Hazelnuts

WINE: Ciel Du Cheval Merlot 2018