



the wine list

SAMPLE WINE DINNER MENUS

\$50 PER PERSON, ALL-INCLUSIVE

Hosted at The Wine List

ARTISINAL CHEESES and SPARKLING WINE UPON ARRIVAL

TUSCAN RETREAT

focaccia toasts with fresh mozzarella & roasted pepper pesto - *grivo pinot grigio*
melon & prosciutto over arugula with toasted anise seed vinaigrette - *la valentina montepulciano d'abruzzo rosé*
creamy risotto finished with a balsamic reduction - *colli de venti tufo blu barbera d'alba*
tuscan beef with shaved parmigiano, lemon, parsley and porcini infused oil - *cancelli rosso syrah/sangiovese*
sweet berries with zabaglione - *marenco brachetto d'acqui*

ASIAN INFLUENCES

hoisin chicken satay with sirachi cucumber salad - *now & zen wasabi white*
spicy chilled peanut noodles - *pine ridge chenin blanc/viogner*
seared tuna on english cucumber with wasabi cream and black sesame seeds - *irony pinot noir*
ponzu beef lettuce wraps - *il cuore barbera d'asti*
coconut flan with mango sauce - *eos tears of dew moscato*

SIMPLY MEDITERRANEAN

shrimp, feta and avocado salad with lemon thyme vinaigrette - *cerrosol verdejo*
chilled spicy wine-spiked melon soup with basil - *domaine brunet syrah rosé*
crostini with roasted tomatoes and blue cheese - *vega rioja*
balsamic-glazed lamb loin with apricot, plum and fresh mint salsa - *gais notios red*
spanish fig cake with almonds, manchego and honey - *ramos pinto collector series porto reserve*

FARMERS' MARKET (IN SEASON)

watermelon, yellow tomatoes and feta drizzled with basil oil - *beyond sauvignon blanc*
cape cod fish chowder - *solex chardonnay*
sweet potato and leek cakes with apple chutney - *joseph carr pinot noir*
wine-marinated grilled chicken with goat cheese, nectarines, watercress & local honey - *avalon napa cabernet*
local fruit pie with whipped cream - *la serra moscato d'asti*

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