

Small Plates and..."You Be The Judge" Wine Competition

Host - Valerie Muello of Connecticut Distributors Incorporated

May 8th @ 6:30

Have you ever wondered how wines get judged and why some rate a higher score than others? At this Small Plates tasting, Trumbull Kitchen focuses on letting you be the judge for once. Take a stab at picking the best red, best white and best overall, compare your notes and see how the wines pair up with the food for the evening. Valerie Muello is an old friend of Max's and she leads this fun filled evening with wines and food. Small plates to accompany the wine selections prepared by Executive Chef Chris Torla.

wine #1
Wine #2
Wine #3
Wine #4
Wine #4
Wine #4
Wine #4

First Tasting Course - Angoves Nine Vines Moscato Marinated Gulf Shrimp - Lychee Foam, Yuzu Pudding, Togarashi

Second Tasting Course - Folie A Deux Chardonnay
Chilled White Asparagus Soup - Chervil, Bacon Popcorn, Sriracha Powder

Third Tasting Course - *Lock and Key Meritage*Bulgogi Style Skirt Steak - Red Dragon Sauce, Pickled Radish, Chinese Apples

Fourth Tasting Course - The Show Malbec
Benton's Country Ham - Buttered Brioche, Warm Raspberry Jam, Szechuan Peppercorns

For Reservations Call Trumbull Kitchen

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