

Nos-Vino&Limàni Seafood Grill
Welcome you to a

SPRING GOURMET FOOD & WINE PAIRING FEAST

Tuesday, May 1 st, 2018 7 pm -10 pm

\$90 pp. includes food, wine, sommelier, tax & gratuity

Hosted by Erick Garcia and Vasilica Vastardis

with special guest winemaker and owner, Clement Berthier

Featuring selections of Sancerre and Giennois in Loire Valley, France

STARTER WINE PRE-DINNER

Ahi Tuna variety wraps, assorted Dips with Pita and Fresh Mozzarella Caprese

Clement & Florian Berthier Sauvignon Blanc le P'tit 2016; A selection of old vine Sauvignon Blanc from the Gard region in Southern France. The vineyard is located at a very high altitude in soils of clay-limestone. Remarkably aromatic with pleasant flower and fruit fragrances. On the palate, it is fresh and vivacious with flavors of fresh stone fruit and a touch of thyme.

FIRST COURSE

Seared Scallops with Caramelized Apple and Fig

Clement & Florian Berthier Sancerre 2016; Planted on the flint(Silex) soils- "La Fontaine Audon"- of Sainte Gemme, small village located in the heart of the Centre-Loire area Traditional vinification with low temperature fermentation and maturation for 6-8 months on fine lees in tank. This brims with bright lime and grapefruit, apple, and honeydew melon, offering a lovely balance between lees-enrichment and refreshing vivacity. There is a chalky sense of mineral impingement to the vibrantly zesty, invigorating, yet persistently succulent finish.

SECOND COURSE

Roasted Halibut with Tangerine Orange Sauce with Scallion and Red Bell Pepper

Clement & Florian Berthier Sancerre Rose 2017; "Pale orange. Mineral-tinges strawberry, tangerine and honeysuckle scents show very good clarity and spicy lift. Juicy and precise on the palate, offering refreshing orange zest and red berry flavors that deepen and spread out slowly on the back half. Concentrated yet lively as well, finishing with strong, red-fruit-driven persistence and lingering florality."

THIRD COURSE

Cherry Glazed Chicken with barbecue sauce-Thyme-Dijon with Broccolini

Clement & Florian Berthier Coteaux du Giennois L'Inedit Rouge 2014; "The wine is a

tad riper on the nose than the regular bottling, offering up scents of cherries, quince, wood smoke, gamebird, dried thyme, pepper and a beautiful base of chalky soil tones. On the palate, wine is medium-full, pure, and very transparent, with fine intensity of flavor, bright acids, just a touch of tannin and excellent length and grip on the finish. Drink 2017-2025+.”

FOURTH COURSE

Grilled Lamb Chops with Pomegranate-Mint and Sherry Infused Jasmine Rice Clement & Florian Berthier Sancerre Rouge 2015; This bottling sees a bit of new oak, which is handled very skillfully. The deep and complex bouquet offers up a fine of black cherries, gamebirds, wood smoke, discreetly autumnal soil tones, espresso, a dollop of herbs and a nice framing of smoky oak. On the palate the wine is fullish, complex and soil-driven, with a good core, tangy acids, moderate tannins, and a long, focused, and complex finish. This is just starting to blossom at three years of age and will be even better with a bit more bottle age. A high-class bottle of Sancerre rouge.

FIFTH COURSE

Whole Milk Greek Yogurt with Berries-Walnuts-Honey

**For reservations visit www.nosvino.com/events
or call Nos Vino, 908-232-5050**

*Limani Seafood Grill
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