

*An Evening in the Gardens at The Arlington Inn*  
*Saturday, August 31<sup>st</sup> at 6:00*

*Six wines paired with six courses in stations scattered throughout the gardens.*

**The 10-day forecast calls for a zero % chance of rain!** Here is your opportunity to spend an evening in the Gardens and enjoy Owen Roe wines. The wine dinner in the gardens at The Arlington Inn will feature several of Mr. O'Reilly's wines, paired alongside some delectable food stations prepared by Chef Eric Berger.

**Wise Guy Sauvignon Blanc**

Locally Crafted Artisan Cheeses

**Owen Roe Chardonnay DuBrul Vineyard**

Seafood Strudel with Crab, Scallops, Lobster, Gruyere Cheese and Tzatziki Sauce

**Owen Roe Des Marais Red Wine**

House Cherry Wood Smoked Duck Breast with a Des Marais Reduction and Asiago Polenta Cake

**Owen Roe Pinot Gris Crawford-Beck Vineyard**

Grilled Belgium Endive, Blistered Tomatoes Cotechino Sausage, Tossed with Orecchiette

**Owen Roe Ex-Umbris Syrah**

Grilled Petit Lamb Chops with Chimichurri Sauce and Watermelon Mint & Feta Skewers

**Owen Roe Abbott's Table**

Summer Fruit and Berry Tartlet with Chantilly Cream

**\$90.00 inclusive per person Reservations are required (802) 375-6532**