



Girardet Wine Cellars & Alloro

Cranberry Festival Weekend 9/11 - 9/12 6:30 – 9:30pm

Advance prepaid reservation only, non-refundable due to limited seating, specialized menu, staffing, and wine orders.

1st

2025 Chardonnay

Lightly oaked, opens with lush tropical notes of pineapple, banana, melon, and poached pear. Delicate hints of ginger and vanilla add warmth and complexity, while a creamy, smooth mouthfeel carries the vibrant fruit into a soft, lingering finish.

Heirloom Caprese Salad

Summer heirloom tomatoes stacked with creamy burrata kissed with extra virgin olive oil, balsamic glaze, truffle salt & fresh basil

2nd

2018 Sangiovese

Beautifully matured showing layers of dried cherry, ripe red plum, and cranberry, woven with notes of leather, dried herbs, and warm spice. Time in the bottle has softened the tannins, revealing an elegant, savory palate with hints of tobacco, cedar, and earthy spice leading into a long, smooth finish.

House-made Flatbreads

Showcasing our signature house-made bread as this wonderfully fluffy and crusted flatbread featuring toppings of sundried tomato sauce with chevre, 24-month aged parmesan reggiano, veggies & salumi

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Caramelized brussels sprouts, picante pecorino & gruyere, with balsamic glaze & pistachios atop David's red sauce

3rd

2025 Off-Dry Riesling

Bright, aromatic, opening with notes of juicy pear, ripe peach, and crisp green apple, accented by delicate citrus blossom. A touch of sweetness rounds the palate while lively acidity keeps the wine fresh and balanced, leading to a clean, refreshing finish with lingering notes of stone fruit and citrus.

Neapolitan Thin Crusts

Pears, smoked mozzarella, honey, caramelized onions, topped with peppery baby arugula and balsamic glaze

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Signature pan-seared shrimp atop vodka-nutmeg alfredo sauce & house fermented black garlic

4th

2023 Baco Noir

Dessert-Deep and expressive, the opens with aromas of ripe blackberry, dark cherry, and juicy plum, layered with subtle notes of vanilla, cocoa, and warm spice. Bright acidity brings freshness to the rich dark fruit, while smooth tannins carry into a lingering finish of black cherry, spice, and a touch of earthy cocoa.

Dessert

Orange-cranberry chutney with a hint of rosemary with salted-caramel vanilla gelato & topped with sugary fried house-made chocolate pasta

*Consuming raw or undercooked shellfish, meat, or eggs may increase your risk of food-borne illness. Our kitchen houses an assortment of nuts & grains along with red-dye food coloring to which some clients may be allergic.