

***Grey Havens Inn and Chef Esau Crosby***  
***Welcome You to Our Premier***  
***Fall Wine Dinner***  
***Featuring Wines from Ferrari-Carano***  
***In Collaboration with National Distributors***  
***Friday, September 20th at 6:00pm***

**Sauvignon Blanc, 2018**  
**Taleggio and Fig Crostini**

**Tre Terre Chardonnay, 2017**  
**Grilled, Marinated Baby Octopus**  
**with brown butter, lemon, and capers**

**Siena, 2016**  
**Veal Bolognese**  
**with house made pasta**

**Cabernet Sauvignon, 2014**  
**Bracirole di Maiale**  
**Pork Stuffed with Parmesan, Prosciutto,**  
**Pine Nuts and Raisins**

**Eldorado Gold**  
**Pear Crostata with Zabaglione**