



Nathaniel's at The Hawthorne Hotel presents our

Fall Harvest Wine Dinner

Wednesday September 17, 2008

6: 30 Reception ~ 7:30 Dinner

\$85 per person, including tax and gratuities

Call for reservations: 978-825-4311

Fall in New England

The Chefs of the Hawthorne Hotel will pair up fresh picked bounty from local farms from Beverly to Vermont, showcasing meats, seafood, cheeses, fruits and vegetables. There will be five courses, including passed hors d'oeuvres, and four seated courses, all matched perfectly to the wines.

"As we have done in the past; since the menu is composed of freshly harvested products at their peak quality, we will be sourcing, tasting (Oh! My job is so difficult!) and creating a menu for you, and we will confirm the menu closer to the date. You will not be disappointed. It will be a fun and informative evening. An excellent way to kick off autumn in Salem and relax with friends, food and wine before the Halloween madness begins." ~Executive Chef Steve Nelson

The Menu will be chosen to match these award-winning Wines from Michael and David, Lodi California

Seven Deadly Zins 2006

Seven vineyards, big and rich with blueberry and raspberry fruit, with silky tannins and oaky overtones

Sixth Sense Syrah 2004

Appealingly ripe with sweet berry taste and lingering spice

Incognito, Viognier 2006

Bright, honeysuckle and jasmine, rich fleshy mouth-feel with pineapple and ripe apricot

Incognito, Pink 2007

A summer sipper, aromas of watermelon, light citrus with ripe cherry on the finish

Incognito, Red 2005

Mysterious Rhone varietals, with a cinnamon-clove nose, that transition to flavors of Bing cherries, spiced plums and clean leather

Seven Heavenly Chards 2005

Chardonnay aged in seven different oak barrels for seven months, showing ripe pear, tropical fruit and floral notes on the nose, with hints of toast and vanilla and of course, mild-mannered French oak

Hawthorne Hotel ~ On the Common ~ Salem, MA 01970