

The Grand Union Hotel invites you to their Annual Spring Tasting

Friday April 26 and Saturday April 27, 2019

The Grand Union Hotel is excited to partner with Linne Calodo Vineyard and George's Distributing. Linne Calodo is a boutique winery producing wine from the rich soils of the Willow Creek District of Paso Robles, California.

Tasting Menu

Roasted Beet Napoleon

lamb's quarter. goat cheese. mint. honey vinaigrette.

wine: Contrarian 2017

(Grenache Blanc / Picpoul Blanc / Viogner Blend)

Cream of Nettle Soup

spicy coppa. perslane. elderflower.

wine: Sticks & Stones 2017

(Grenache)

Shaved Lamb Breast

asparagus. dandelion. rose buds. turnip velouté.

wine: Perfectionist 2016

(Syrah)

Smoked & Braised Beef Cheeks

cottonwood & sunchoke cream. black garlic vinaigrette. garlic chives.

wine: Problem Child 2017

(Zinfandel)

Upside Down Rhubarb Cake

strawberry chips. pine tips. juniper ice cream.

wine: Sweet Cherry White 2014

Menu is subject to change

Wine / Dinner Tasting \$95.00 per person

Room Packages with Wine / Dinner Tasting

Deluxe Single	\$295.00
Deluxe Double & Exec Single	\$305.00
Suite 306	\$315.00
Junior Suites	\$325.00
Master Suite	\$335.00

Rates are based on double occupancy in each room. Includes the 5-course tasting paired with wine, room, tax, gratuity, and complimentary breakfast the next morning.

Seating is at 7:00 pm



Call 406-622-1882 for more
details or reservations.