

Come to a

# Cider Night!



**Monday, January 28, 7:00-9:00 pm,  
downstairs at the Portsmouth Brewery.**

We'll pour four Farnum Hill Ciders with  
a delicious four-course menu.

Tod Mott of the Brewery and Steve Wood of Farnum Hill  
will talk first-hand about making serious  
local beverages. (Listening is optional).

Great value at \$25 per person.

Reserve at the Brewery, 603/431-1115, or with

Corrie at Farnum Hill: 603/252-0737.

## **7:00-7:15 pm**

Welcome and introduction by Tod Mott of Steve Wood,  
and various other Farnum Hill people.

## **7:15-8:45**

Four ciders with four courses, brief comments from Steve Wood,  
plenty of chatting, wandering, eating & drinking time.

### **Tasting Menu:**

*Farnum Hill 'Farmhouse' Cider with  
Brie and cacciatorini spread with breads and crackers*

*Farnum Hill Extra Dry Sparkling with  
Lemongrass red chili vegetable dumplings*

*Farnum Hill Extra Dry Still Cider with  
Adobo and olive pork with tortillas  
Curried carrot 'slaw' with apples and almonds*

## **8:45 Dessert and Wrapup**

*Farnum Hill Semi Dry Sparkling with  
Chocolate buche with apricot glaze*

This event is part of New Hampshire Wine Week:

Information at [www.nh.gov/liquor/](http://www.nh.gov/liquor/)