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The Passionate Foodie

Sharing My Passion for Good Food, Wine & Spirits. Come Join Me and Satisfy Your Hunger and Thirst.

My Wine Cellar



About Me

RICHARD AUFFREY
STONEHAM, MA
A Food & Wine Enthusiast!

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FRIDAY, MARCH 27, 2009

Aura: Lolonis Wine Dinner



Aura restaurant welcomes the pioneer of organic winemaking – **Lolonis Winery** – for a special wine dinner to kick-off the restaurant's "earth month." Join wife of founder, **Petros Lolonis**, **Maureen Lolonis** and learn how this immensely popular winery became known for the ladybugs that rid the vineyard of harmful insects. If that's not enough to get your appetite going, than perhaps, **Chef Rachel Klein's** spirited 3-course pairing menu will be:

First Course

Kampachi Crudo with Pineapple-vanilla compote, basil, ginger and hazelnut

Paired with a **2007 Lolonis Fume Blanc**, Redwood Valley

Georges Bank Scallop with Baked creamy orzo, wild mushrooms and raclette cheese

Paired with a **2006 Lolonis Chardonnay**, Redwood Valley

Second Course

Moullard Duck Breast with Kale, date puree and peppergrass

Paired with a **2005 Lolonis Zinfandel**, Redwood Valley

Braised Short Rib with Smoked potato puree, Wisconsin blue cheese, black garlic and rocket

Paired with a **2005 Orpheus Petite Sirah**, Redwood Valley

Dessert

Bread and Butter Pudding with Yuzu Marmalade

Paired with a **2002 Lolonis Late Harvest Sauvignon Blanc "Eugenia"**, Mendocino

WHEN: Wednesday, April 1, at 7pm

COST: \$65 per person (includes tax and gratuity)

RESERVATIONS: Required; please call 617-385-4300.

Posted by Richard Auffrey at 5:55 AM

Labels: [Boston](#), [California Wines](#), [Food Event](#), [organic wine](#), [wine event](#), [winery](#)

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Stoneham Sun

Please check out my weekly Restaurant/Wine Review **column** in the **Stoneham Sun** newspaper. Every Wednesday you can read a new review or article. I cover local restaurants, seeking the best in the area. I sometimes write about other food and wine related matters. Your comments and questions can be posted [here](#).

North Shore Winers

Want to attend some interesting, informative and fun wine events? If so, maybe you should join the **North Shore Winers**. I am the organizer of this group and we currently have over **390** members. We attend events such as wine tastings, wine classes, wine dinners and more. It is **free** to join and many of the events are free as well. If you want any more information, check out the website or send me your questions.

Food/Wine Short Stories

Besides blogging, I enjoy writing fiction. So I have created a new site, **The Passionate Foodie: Fiction**, to showcase my original short stories that deal with food and wine. Check out my short stories and leave your comments.

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