

The Laconia Daily Sun

THURSDAY

THURSDAY, JANUARY 15, 2026

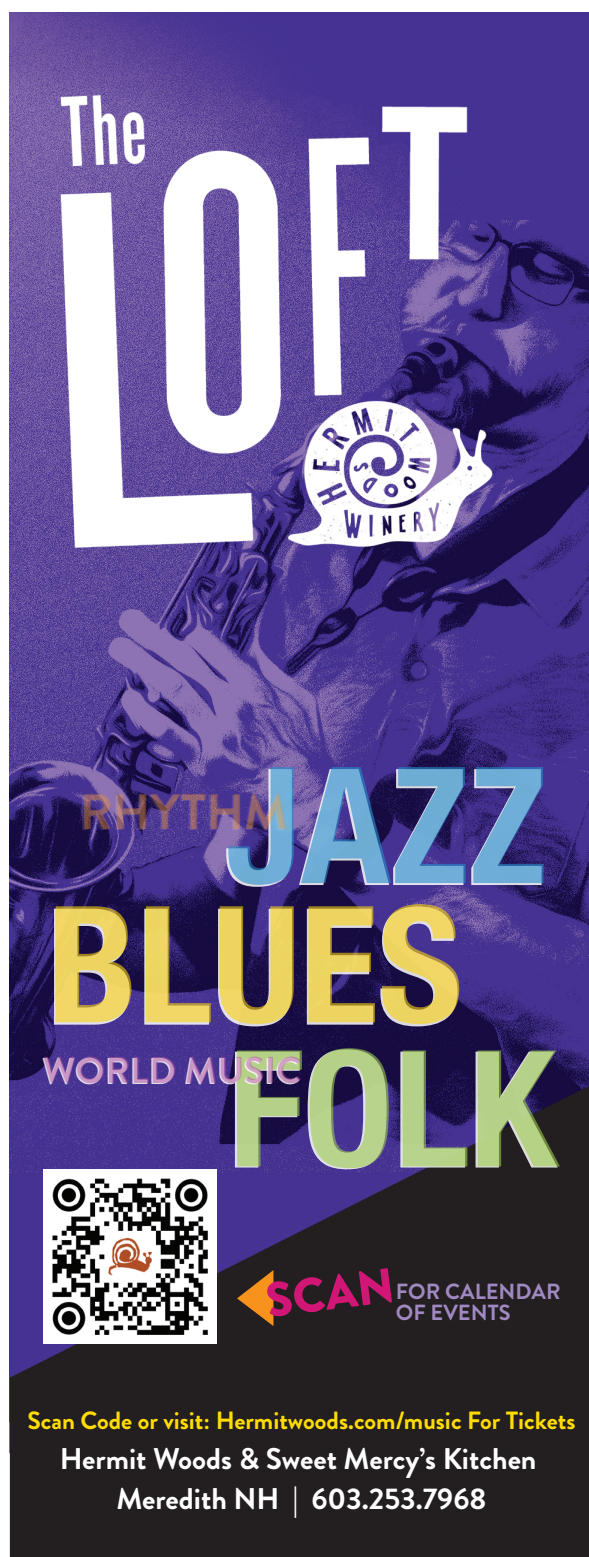
VOL. 26 NO. 157

LACONIA, N.H.

603-527-9299

FREE

The Lake Scene — Dining



The LOFT

HERMIT WOODS WINERY

JAZZ

BLUES

FOLK

WORLD MUSIC



SCAN FOR CALENDAR OF EVENTS

Scan Code or visit: [Hermitwoods.com/music](https://hermitwoods.com/music) For Tickets

Hermit Woods & Sweet Mercy's Kitchen

Meredith NH | 603.253.7968

Cheers at the Weirs

Cheers at the Weirs is the newest local pub, located on Lakeside Avenue in Weirs Beach. Popular with locals and tourists alike, what makes it special are the people who visit the unique 1911 building, enjoying fun conversation, good food and a friendly atmosphere. Open seven days, year-round.

Giuseppe's Pizzeria & Ristorante

Giuseppe's Pizzeria & Ristorante in Meredith is a long-standing, family-owned Italian restaurant known for its festive atmosphere and nightly live music. Located in the historic Mill Falls Marketplace, the restaurant offers a diverse menu featuring gourmet pizzas, pasta specialties and a variety of Italian-American dishes, with vegetarian and vegan options available.

Hermit Woods Winery & Eatery

Hermit Woods Winery & Eatery in Meredith is home to Sweet Mercy's Kitchen, a farm-to-table eatery. Sweet Mercy's Kitchen crafts dishes with fresh, locally-sourced ingredients, designed to pair beautifully with Hermit Woods' unique wines, meads and ciders. Together, they offer a complete culinary experience in a welcoming setting. Enjoy tastings, tours and live music in The Loft.

Patrick's Pub & Eatery

Patrick's Pub & Eatery in Gilford is a lively, family-friendly Irish pub known for its American fare served in a spacious setting. It's a popular spot in the Lakes Region, offering a menu with a wide variety, including award-winning chowder and house-made dishes. Diners will often enjoy live music on weekends, and they have entertainment, like open mic nights and trivia, during the week.

Tilt'n Diner

Tilt'n Diner in Tilton is a traditional '50s-style diner conveniently located near Tanger Tilton. Complete with be-boppin' music, hearty breakfasts served all day — including their popular "Cadillac" — and classic comfort food favorites like baked shepherd's pie and White Mountain meatloaf, Tilt'n Diner offers something for everyone. Don't forget the classic frappes, flavored Cokes and housemade pies.

Van Horn Estate

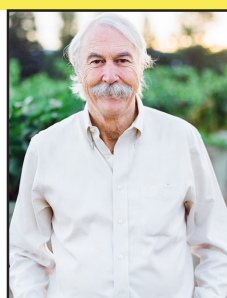
The Van Horn Estate in Holderness offers two distinct dining experiences. The Van Horn Dining Room provides an elegant setting for romantic dinners or celebrations, with options for indoor dining by a fireplace, or outdoor dining on a scenic terrace, complemented by an extensive, award-winning wine list. Isaac Bistro & Pub offers an upscale, casual atmosphere with fireside seating and a patio for warmer weather.

The Lake Estate on Winnisquam to host 5-course wine dinner

TILTON — The Lake Estate on Winnisquam invites the public to its first exclusive five-course wine pairing dinner featuring award-winning Randy Ullom, head winemaker of California's Kendall-Jackson Winery, in partnership with Director of Culinary Arts Chef Chris Viaud.

On Wednesday, Jan. 21 from 6 to 8 p.m., Viaud will pair a five-course dinner in the Estate Ballroom, celebrating local ingredients and the bounty of New Hampshire farms. Guests gather for an evening of food, wines, and stories worth savoring.

Kendall-Jackson is one of America's beloved family-owned and operated wineries and Ullom is one of California's most respected



ULLOM



VIAUD

winemakers. With a career spanning more than three decades, Ullom has played a defining role in shaping the style and success of Kendall-Jackson and the broader Jackson Family portfolio and making the most popular Chardonnay sold in America — the Kendall-Jackson Vintner's Reserve.

Known for his approachable storytelling and deep understanding of wine, Ullom will guide guests through each pairing, sharing insight into the craftsmanship, philosophy and sense of place behind every glass.

The five-course menu is as follows:

First course: Hibiscus-cured tuna with compressed persimmon, cucumber yogurt, radish and yuzu mint gel paired with a 2023

Vintners Reserve rose.

Second course: Peking quail with pear and thyme gastrique, smoked parsnip puree topped with hazelnut crumble and paired with Jackson Estate chardonnay.

Third course: Hand-cut pappardelle with smoked oyster mushrooms and spiced squash with sage oil and toasted hazelnut. This course is paired with a 2022 Dakel pinot noir.

Fourth course: Five spice duck breast featuring caramelized fennel and glazed celery roots and leeks topped with fennel pollen and a huckleberry and herb sauce, paired with a 2021 Hawkey Mountain cabernet sauvignon.

Fifth course: Honey pavlova with highlights from Buddah's Hand Semmifreddo, blood orange, kumquat, satsuma, mandarin and pistachio paired with a 2022 Grand Reserve Late Harvest orange Muscat.

For more information, visit thelakeestatenh.com/event/wine-dinner-with-jackson-family-wines.

Want to advertise in Thursday's Lake Scene?

Call or email Crystal Furnee
603-737-2012 or
crystal@laconiadailysun.com