



## Private Summer Wine Dinner

Lunch or Dinner. July 8 – Sept. 7 (based upon availability)  
\$120 p.p. (plus sales tax & grat.). \$250 Barn or Woods event fee

### **Blueberry & Garden Herb Cocktails (choice of 1):**

- Blueberry Thyme Gin Fizz
- Blueberry Vodka Lavender Lemon Drop
- Blueberry Mint Mojito
- Blueberry Basil Bourbon Smash

Passed Hors D'oeuvres: Artichoke and Goat Cheese Arancini - roasted tomato sauce

### **First Course:**

Tuna Ceviche Avocado - mango and passion fruit, crisp plantain ribbon

*Wine Pairing: Summer Water Bubbly Rosé (France)*

### **Second Course:**

Sweet Corn & Sage Soup - greens, watermelon, heirloom tomatoes, cucumber

*Wine Pairing: Mollydooker "Summer of 69" Early-Pick Verdelho (Australia)*

### **Third Course:**

Summer Millet Risotto - garden eggplant caponata, organic spinach, crumbled feta

*Wine Pairing: Girasole Pinot Noir (Mendocino, CA)*

### **Fourth Course:**

Slow Smoked & Beer-Braised Short Ribs - whipped garlic potatoes, summer green bean salad

*Wine Pairing: Cherries & Rainbows Grenache Cuvée (France)*

### **Dessert**

Organic Peach and Blueberry crisp, house made buttermilk gelato, lavender infused honey drizzle