



Blue Heron

Fall Harvest Dinner

Featuring Milagro Vineyards

Reception

chef's selection featuring accompaniments of pears, plums,
blue hubbard squash

Chardonnay & Grüner Veltliner

First

sweet onion marmalade and cucumber gazpacho shot
with fresh greens and strawberry leather curl

Rosé

Second

skewered poached pear, spanish chorizo, grilled blue corn tortilla and roasted garlic

Roussanne

Third

blue hubbard squash soup, red chile, local honey, cream, grilled turnip

2019 Cellar Aged Chardonnay

Fourth

beef cheeks and purple potato with brushed ancho guajillo sauce
duck prosciutto and fresh arugula

Syrah

Dessert

chocolate torte, basil dust, fresh basil and plum sauce

Old Church Road Zinfandel



All produce grown on the Ojo Farm



