



Blue Heron



Spring Harvest Wine Dinner

\$175 per person

Reception

Dry Riesling

Balsamic arugula tartlets with chevre
Tempura tropea shoots with sriracha aioli
Tempura Baby Carrot with chilecomb
Radish in puff pastry

First

Semillon

Young cabbage wedge salad with feta and champagne vinaigrette

Second

Chardonnay

Lettuce Turnip the Beet - Turnip cake with roasted beet on lettuce with fresh greens

Third

Syrah

Arugula with tobacco tropeas, glazed Beck & Bulow pork shank, red wine sauce

Fourth

Merlot

Chunky smoked root chutney with Rick's grilled salmon

Intermezzo

Tropea radish foam, sparkling water with radish

Fifth

Old Church Zinfandel

Spinach and kale with Beck & Bulow lamb osso buco, fresh radish,
and New Mexico green chile mint glaze

Dessert

Gruner Veltliner

Carrot Crème brûlée

✦ All produce grown on the Ojo Farm ✦
Featured wines exclusively from Milagro Vineyards

