



CALLUNA VINEYARDS

WINE DINNER

Cocktail Hour

Appalachian Lunchable and Seafood Bar
Pimento Cheese, Benne Seed Bacon, Buttermilk Biscuits & Seasonal Jam,
Shaved Country Ham, Pickled Vegetables,
Scallops on the Half Shell, Grilled Oysters, Shrimp Cocktail

1st Course

The Hi Brow Tuna Fish Sandwich
2017 Calluna Estate Blanc
Toasted Bread, Foie Gras Butter, Ahi Tuna, Shaved Spring Vidalia Onions,
Petit Celery Herbs, Quail Egg in a Basket, Fingerling Chips & Truffle Dip

2nd Course

Baby Beet Salad
2015 Merlot "Aux Raynauds"
Local Strawberries, Clabber Cream, Pecans, Pineapple

3rd Course

Pork Poached Asparagus Soup
2014 Calluna Vineyards Cuvee
Virginia Blue Crab, Stuffed Artichoke, Tarragon Lemon Cream

4th Course

Smoked Lamb Osso Bucco
2014 Calluna Estate
Red Eye Pan Gravy, Minty Fava Beans, Spring Peas, Morel Ragout

5th Course

House Made Chocolates & Local Cheese
2015 Malbec
Whiskey Truffles, Turtle Ice Cream Sandwiches,
The Beehive Cheese & Asher Blue