

CAFÉ
THIRTY-A

**BLACKBIRD VINEYARDS
WINE DINNER**

Thursday, March 9, 2017

Reception

Marinated Diver Scallop

Citrus Gel ~ Green Apple ~ Melon

Blackbird Vineyards Arriviste Rosé '15

First Course

Smoked Pork Belly

Fennel Tomato Salad ~ Pickled Shallots ~ Harissa Vinaigrette

Blackbird Vineyards Arise Proprietary Red '13

Second Course

Ginger Crusted Lamb Chops

Butternut Squash Purée ~ Brussels Sprouts ~ Mint-Sage Glacé

Blackbird Vineyards Paramour Proprietary Red '12

Third Course

Grilled Deckle Steak

Truffle Potato Purée ~ Charred Cipollini Onions ~ Asparagus ~

Aged Balsamic Truffle Honey

Resolute Cabernet '15

Fourth Course

Southern Aged Blue Cheese Cake

Honey ~ Walnuts ~ Bing Cherries ~ Sweet Raspberry Vinegar

Recuerdo Malbec '13

One Hundred Twenty-Five Dollars

Excluding Tax & Gratuity