

Vintage Albuquerque Marietta Cellars Wine Dinner

Thursday, June 20th, 2019

(passed appetizer & reception wine)

Prosciutto-Wrapped Fresh Lychee
almond cream, pistachio dust, local honey & micro sprouts

Old Vine Rosé 2016

Jumbo Seafood Ravioli
shrimp, wild scallop, crab claw meat, organic oyster mushrooms,
saffron pan sauce

'Román' Estate Zinfandel 2016

Coffee & Brown Sugar-Rubbed Beeler Farm Pork Tenderloin
purple cauliflower purée, cipollini onions, braised local greens,
roasted garlic cream sauce, crispy sage

'Christo' Estate Rhône Style Red 2015

Grilled New Zealand Lamb Lollipops
black quinoa pilaf, feta & mint espuma, chocolate demi-glace, local micro greens

'Game Trail' Estate Cabernet 2016