



Maryland Wineries Association Comptroller's Cup Wine Dinner

First Course

Chicken, Pear & Fennel Terrine / peach mustard
Paired with: Robin Hill "Legacy" Vidal Blanc, 2017

Second Course

Grilled Cheese & Strawberry Gazpacho / serrano ham / morbier
/ brioche
Paired with: Port of Leonardtown "Chaptico" Rose, 2018

Third Course

Glazed Pork Belly / cauliflower / olive tapenade
Paired with: Catoctin Breeze Cabernet Franc, 2017

Fourth Course

Grilled Bison / smoked blueberry / corned beets / rye'd new potato
Paired with: Port of Leonardtown "Captain's Table" Red Blend,
2017

Dessert

Profiterole Trio / orange creamsicle / almond / gooseberry
Paired with: Janemark Winery "Sweet Heidi," 2017

Our water is filtered through a Nikken water purification system.
*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness.