



Milagro Vineyards Prix Fixe
A Six Course Tasting Menu
Saturday, September 21st 2019

Fritto Misto
Shrimp, baby clam & calamari
chipotle aioli

'Estate Bottled' Riesling 2017

Poached Pear Salad
Cranberry gremolata, Campo di Montalban cheese

'Estate Bottled' Chardonnay 2015

Exotic Mushroom Fricassée
Popcorn polenta, foraged porcini mushroom cream

'Estate Bottled' Syrah 2015

Duck Leg Confit 'in a blanket'
Creamed leeks & butternut squash

'Estate Bottled' Merlot 2012

Rotisserie Beef Tenderloin Tournedo
Marble potatoes, baby carrot,
demi glace, hollandaise with lingonberry jam

'Old Church' Zinfandel 2014

Local Peach Shortcake
Milk biscuit, vanilla whipped cream

Segura Viudas Brut Cava NV, Spain

*\$48 per person
\$69 with wine pairings
(tax and gratuity not included)*