

Chesapeake Tavern

First Wine Dinner

Passed Hors d'oeuvres

Minute Marinated Bay Scallops
Corn relish

Strawberry, Goat Cheese & Basil Salad
Water cracker
2016 Pasqua Rosé

First Course

Seared Ahi Tuna
Tostones, mango pickle, charred scallion, vanilla foam
2017 Vina Casablanca Nimbus Sauvignon Blanc

Second Course

Long Island Duck Leg Confit
Wilted spinach, forest mushrooms, duck crackling, dried cherry gastrique
Dueling Rioja 2011 Baron de Ley Reserva & 2012 Baron de Ley Museum Gran Reserva

Third Course

BBQ Beef Short Rib
Early summer succotash, corn bread pudding, chipotle jus
2015 Finca El Origen Gran Reserve Malbec

Fourth Course

Vanilla Poached Pear
Caramel mascarpone stuffing, toasted pecans, green tea broth
2016 Famiglia Pasqua Moscato d'Asti

\$75 all inclusive

Thursday, June 14th @ 6pm