



Restaurant + Wine Lounge + Merchant

WOLF BLASS WINE DINNER HOSTED BY WINEMAKER CHRIS HATCHER

WELCOME:

2007 WOLF BLASS, YELLOW LABEL, CHARDONNAY

FIRST COURSE:

COMPRESSED MELON 'CARPACCIO'

WESTFIELD FARMS SMOKED GOAT CAPRI + MICRO GREENS + CHAMPAGNE GASTRIQUE

2007 WOLF BLASS, GOLD LABEL, RIESLING

SECOND COURSE:

PULLED BBQ DUCK LEG CONFIT

GRAFTON CHEDDAR STONE GROUND GRITS CAKE + POACHED BING CHERRIES

+ BRAISED GREENS

2006 WOLF BLASS, GOLD LABEL, SHIRAZ

THIRD COURSE:

KANGAROO TENDERLOIN SOUS VIDE

CHIC PEA RAGOUT +

2002 WOLF BLASS, BLACK LABEL, BLEND

DESSERT:

GLAZED GEORGIA PEACHES

ALMOND OAT STREUSEL + VANILLA BEAN GELATO

NV WOLF BLASS, SPARKLING

3800 Ten Oaks Road, Glenelg, Maryland 21737

410-489-7907 www.bistroblancmd.com

"Bringing a fresh passion for food and fine wines to our community" M. Ellis