



## *Wine Pairing Dinner*

*Featuring your hosts, Fran Schmitz (Pineapple), of  
Chateau St. Michelle Winery, and Lora Lohr*

*Friday September 6<sup>th</sup>, 2019 6:00 p.m. • Reservations Required 301.387.6688  
55.00 per-person (tax or gratuity not included)*

### **First Course**

*Fresh shucked Chesapeake oysters with cucumber & ginger-lime granita  
Paired with Guado Al Vermentino*

### **Second Course**

*Grilled peaches with watercress, figs, chevre, sunflower seeds & balsamic  
Paired with Chateau St Michelle Dry Riesling*

### **Third Course**

*Monkfish Osso Buco with fresh succotash, charred carrots & bacon, Meyer  
lemon  
beurre blanc, baby greens  
Paired with Erath Pinot Noir*

### **Fourth Course**

*Honeyed plums with whipped mascarpone, Benne seed crumble  
Paired with Borne of Fire Cabernet*

***Stop by our tables at the Deep Creek Lake Art, Wine & Beer Festival!  
Saturday, September 7, 2019***