

\$50 Per Person



June 18 at 6:30 p.m.

# Crow Farm Vineyard

## SCHOOL LUNCH

### Reception

Pretzel crusted duck confit "Nuggets" with grilled spring cherry barbecue sauce  
Crispy prosciutto topped with gorgonzola and white bread – a "Hot Ham & Cheese" to remember  
Bibb lettuce wrap "Taco Salad" with chili braised exotic mushrooms, queso fresco, sour cream, & green onion  
*Crow Vineyard 2013 Barbera Rose*

### 1<sup>st</sup> Course

House made Maryland crab "Tater Tots" with backyard tomato and Old Bay ketchup  
*Crow Vineyard 2013 Reserve Crow White Blend*

### 2<sup>nd</sup> Course

Crow Farm beef and ricotta filled "Salisbury Steak" ravioli with Chanterelle mushroom  
and Maui onion gravy  
*Crow Vineyard 2012 Merlot*

### 3<sup>rd</sup> Course

Curry lamb shoulder "Sloppy Joe" with locally sourced cucumber tzaziki, crispy Idaho potato  
& leek matchsticks, and English pea salad  
*Crow Vineyard 2012 Reserve Crow Red Blend*

### Dessert

Peanut butter, jelly, thyme  
A playful interpretation of the classic sandwich  
*Crow Vineyard 2013 Vidal Blanc*

