



BLACKBIRD WINERY DINNER

November 8, 2014

CANAPES

2013 Maisonry Sauvignon Blanc
2011 Recuerdo Wines Aliado Malbec *Uco Valley Argentina*

FIRST

BAKED DUNGENESS CRAB GRATIN
tarragon, Parmigiano Reggiano, persimmon
2013 Blackbird Rosé

SECOND

CONFIT OF LIBERTY DUCK LEG
braised cranberry beans, preserved Meyer lemon
2012 Blackbird Vineyards Arise

MAIN

SLOW ROASTED FALLON HILLS RANCH LAMB SHOULDER
heirloom tomato three ways, warm farro
2012 Blackbird Vineyards Denary Cuvée
2011 Blackbird Vineyards Paramour Red

CHEESE

LOCAL CHEESE
poached autumn fruit
2006 Blackbird Vineyards Illustration Red

Adam Mali, Executive Chef