



# Folklore Wine Dinner



JULY 29TH, CHARLEVOIX, MI

## FIRST COURSE

### Orchard Salad

Butter lettuce, sliced peaches, Idyll Farms goat cheese, grilled corn, nasturtium & geranium flowers, preserved lemon-Harwood Gold maple vinaigrette

*Paired with 2021 Sky Fruit*

## SECOND COURSE

### Tapas a la Charlevoix

Seasonal vegetable crudite, Charlevoix Cheese CO cheddar cheese curds, John Cross Fisheries smoked fish pate, herbed foccacia with secret butter

*Paired with Ode to Home*

## THIRD COURSE

### Whitefish Potato Croquettes

Fresh & smoked John Cross whitefish, Michigan potatoes, chives on a salad of roots & shoots, cherry tomatos and Up North Heritage Farm bacon bits and topped with a chive flower aioli

*Paired with 2020 Row Boat Riesling*

## FOURTH COURSE

### Grilled Busman Family Farm Lamb Chops

Cherry agrodolce, farro, carrots roasted with mint & tarragon

*Paired with 2020 Lake Swimmer*

## FIFTH COURSE

### Chocolate & Blackberry Roulade

Bittersweet Chocolate, blackberry Chantilly, Hardwood Gold maple-cherry caramel drizzle, fresh blackberries, viola flower garnish

*Paired with 2021 Bramble*