



# **Materra Vineyards Wine Dinner With Winemaker Chelsea Barrett Tuesday July 24th at 6pm**

## **First Course**

Roasted Patty Pan Squash Salad  
*Garden Herbs, Heirloom Cherry Tomato, Arugula, Scallion,  
Creamy Lemon Goat Cheese Dressing*

**Materra Sauvignon Blanc**

## **Second Course**

Pan Seared Halibut  
*Garlic Spinach, Crab Roe Buttered Succotash*

**Materra Vineyards Chardonnay**

## **Entree Course**

Roasted Lamb Chops  
*Roasted Turnips & Taters, Grilled Green Beans, Blackberry Bordelaise*

**Materra Vineyards “Mignight” Meritage  
Materra Vineyards “Right Bank” Meritage**

## **Dessert Course**

Belgian Dark Chocolate Truffle Tart  
*Chantilly Cream & Fresh Berries*

**Materra Vineyards Cabernet Sauvignon “Hidden Block”**

**\$119 per person plus MD sales tax and gratuity**

**MATERRA**  
CUNAT FAMILY VINEYARDS