

May 7, 2024

Aaron Plotter Presents Blue Rock Vineyards

# BLUE ROCK

Baby Blue Blanc, Sonoma County, CA, 2022

Passed Snacks, Meet & Greet

Chimney Park's Classic Honey-Lime Hamachi

Blue Cheese Gougeres

"Tempura Veggies"

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Baby Blue, Chardonnay, Gapstone Vineyard, Petaluma Gap, CA, 2022

Bay Scallop & Lobster "Newburg"

Seared Scallops and Maine Lobster, Cayenne Cream, Puff Pastry Shell

Apricot "Bavarois", Celery "Salad"

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Baby Blue Pinot Noir, Gapstone Vineyard, Petaluma Gap, CA, 2020

Confit Duck Leg "Poutine"

Thanksgiving "Stuffing" Fritters, Mushrooms, Tart Cherry Mostarda, Sage-Thyme Gravy

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Baby Blue Red Blend, Sonoma County, 2021

Blue Rock Estate Cabernet Sauvignon, Alexander Valley, CA, 2021

Stube Ranch American Wagyu top Sirloin "Picanha" \*

Black Garlic Creamy Potatoes, Seared Haricots Verts,

Tomato-Red Pepper "Feijoada", Rosemary-Mint Gremolata

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Alvear Pedro Ximénez, Montilla-Moriles, Spain, Solera 1927

Almond Flan

Coco Nib-Hazelnut Tuile, Milk Chocolate-Manchego Ganache,

Preserved Rhubarb, Vanilla Chantilly

**CHIMNEY** *park*

**\$180 per person, tax and gratuity not included**

Wines are available for retail purchase.

\*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.