

Pairings Bistro's Farm to Table Dinner

@ Brad's Farm Market

Saturday, June 1st @ 6:30 pm

Welcome Hors d' Oeuvre + Cocktail

Strawberries 2 Ways

dehydrated strawberry "chips," strawberries macerated in black pepper, lemon ricotta, vanilla, balsamic honey

Sage Advice

strawberry + sage infused tequila, lime juice, muddled strawberries

Chilled Asparagus

chopped egg, parmesan, ham, lemon + basil vinaigrette, roasted tomato jam

Domaine Des Herbauges Grolleau Gris

Loire Valley, France, 2017

Ensalada of Peas

caramelized onion, bacon, mint, carrot + tarragon purée, brown butter + black pepper vinaigrette, vanilla

Caymus Conundrum White

California, 2016

Charred Broccoli

puttanesca, almond + black pepper, parmesan

Sierra Cantabria Única

Rioja, Spain, 2014

Brad's Dry Aged Beef Sirloin

soy + rosemary brushed, spring onion gremolata, blackened corn hash

St. Supéry Cabernet Sauvignon

Napa Valley, California, 2016

Zucchini Olive Oil Cake

lemon sorbet, yogurt panna cotta, blackberry sauce

Gooseneck Vineyards Prosecco

Italy, NV

Six-Course Dinner with Wine Pairings for \$79 per Person (plus tax + gratuity)

Menu subject to availability and Mother Nature.

Please call Pairings Bistro for Reservations at 410-569-5006

Dinner will be held at Brad's Farm Market, 550 Asbury Rd, Churchville, MD 21028