



Leelanau Vintners Celebration Tasting Menu

SOUP

Belgian Endive

caramelized onions

Wine Pairings

Black Star Farms Sur Lite | Leelanau Cellars Spring Spender

APPETIZER

Garlic-Buttered Bruschetta

sun-dried tomato | Parmesan | mozzarella

Wine Pairings

Leelanau Sands Private Label - sweet white, dry white, red blend

SALAD

Root Vegetable Salad

shaved beets | carrot | radish | arugula | clementines
almonds | citrus scallion dressing

Wine Pairings

Chateau Grand Traverse Late Harvest Riesling | St. Julian Pinot Grigio

FIRST ENTRÉE

Braised Pork Belly

creamy polenta | huckleberry gastrique | micro greens

Wine Pairings

Chateau Chantal Pinot Noir | Chateau Grand Traverse Pinot Noir

SECOND ENTRÉE

Rose-Poached Salmon

lemon Parmesan cream | pommes Anna | roasted garlic asparagus

Wine Pairings

Chateau Chantal Chardonnay | Laurentide Fume Blanc

DESSERT

Spiced Mascarpone Cranberry Cake

candied orange peel

Wine Pairings

St. Julian Champagne | Leelanau Cellars Summer Sunset

