

Schramsberg Vineyards Tasting Dinner
Friday, June 25th, 7:00PM

Introducing Inn at Perry Cabin
Executive Chef Greg Brandberg

Choptank Sweet Oyster/pickled shallots and blanc de blancs
Blanc de blancs

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Hummingbird Farms Tomatoes/sheep's milk ricotta, red wine vinegar,
opal basil
Brut Rose

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Olive Oil Poached Atlantic Halibut/American sturgeon caviar,
house made crème fraîche
Blanc de Noir

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Roasted Lamb Loin/Swiss chard, lemon chive yogurt
"J Schram"

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Grilled Prime Rib Eye/quinoa, asparagus
Cabernet Sauvignon

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Chocolate Chipotle Cake/Tahitian vanilla sorbet
Cremant demi-sec

Pastry Chef/Doug Matthews

\$129.00 /per person inclusive
Reservations /410.745.2200, ext 213