

1921

BY NORMAN VAN AKEN

modern florida cuisine

Wine Dinner with Talley Vineyards of Arroyo Grande, California

Thursday, August 17th, 2017

*Pompano Crudo, Coastal Purslane, Pickled Citrus, Sea Beans, Sea Grape Jam & Black Vinegar
Prepared by Osprey Tavern*

**Talley Vineyards “Rosemary’s”, CHARDONNAY, Arroyo Grande Valley ‘14
Talley Vineyards “Rincon”, CHARDONNAY, Arroyo Grande Valley ‘14**

*Squab, Roasted Baby Beets, Beet Jus, Hazelnuts, Roasted Chanterelles & Maitakes
Prepared by Osprey Tavern*

Talley Vineyards “Estate”, PINOT NOIR, Arroyo Grande Valley ‘14

*Smoked Berkshire Pork Chop with Local Muscadine Molasses,
Jacksonville Purple Rice Grits & Grilled Champagne Grapes on the Vine
Prepared by 1921*

**Talley Vineyards “Rosemary’s”, PINOT NOIR, Arroyo Grande Valley ‘14
Talley Vineyards “Rincon”, PINOT NOIR, Arroyo Grande Valley ‘14**

*Banana Cake with Coconut Rice Pudding Ice Cream, Papaya Curd,
Mango Meringue, Passion Fruit Sauce & Almond Crumble
Prepared by 1921*

Bishop’s Peak “Late Harvest”, SAUVIGNON BLANC, Arroyo Grande Valley ‘15

*“To enjoy the flavor of life, take big bites (or big drinks). Moderation is for monks.”
-Robert A. Heinlein*

\$115/person plus tax and gratuity. Menu is subject to change based on the availability of highly seasonal ingredients.