

# BLUE ROCK WINERY



## ~PASSED APPS~

Cornmeal Blini with Louisiana Caviar  
Steak and Eggs

Brie en croûte, blood orange marmalade  
~Baby Blue Rosé Sonoma County 2022~

## ~APPETIZER~

**Louisiana Seafood and Avocado Toast**  
Spicy poached gulf shrimp, choupique  
caviar served with avocado, lemon, and  
Houmas House beehive honey, Blue Rock's  
Olive oil and Balsamic reduction, on  
multigrain toast

~Baby Blue Blanc 2021~

## ~SOUP~

**Blue Crab and Mushroom Cappuccino**  
Jumbo-lump crabmeat and mushroom  
bisque, topped with sheep's milk ricotta  
whip cream

~Baby Blue Chardonnay, Gapstone Vineyard,  
Petaluma Gap 2019~

## ~GAME~

### Quail

Boudin stuffed and roasted, with pinot noir  
glaze, smoked paprika, and sweet potato  
puree

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

## ~ENTREE~

### Plume de Veau

Black iron seared veal steak, saffron potato  
puree, crispy brussels sprouts, and roasted  
red peppers

~Baby Blue Proprietary Red Blend Sonoma  
County 2020~

## ~DESSERT~

### Chocolate Blue Rock Cabernet

Blue Rock Cabernet ice cream, Tabasco  
spiked chocolate mousse, brownie chunks,  
Chantilly cream, and Cabernet marinated  
berries

~Blue Rock Estate Cabernet Alexander  
Valley 2019~

