

Milton's  
**IN BLOOM**

20 26

**A SPRING CHEF  
& WINE DINNER**

*on the terrace*

**Passed  
Hors d'Oeuvres**

**Whipped Goat Cheese Tartlets**  
*english peas, mint vinaigrette*

**Charred Vidalia Onion Petals**  
*pecan-charred pepper pesto*

*Wine Pairing*  
Passerine Crémant de Limoux Brut Rosé  
Languedoc, France

**-First Course-**

**Asparagus & Cucumber Gazpacho**  
*chilled crab, lemon caviar*

*Wine Pairing*  
Copain "Daybreak" White Blend, California

**-Second Course-**

**Garden Lettuces**  
*avocado green goddess dressing,  
radishes, limoncello blueberries,  
goat cheese, spiced pepitas*

*Wine Pairing*  
Matanzas Creek Chenin Blanc  
Sonoma County

**-Main Course-**

**Roasted Spring Leg of Lamb  
or Bay Snapper**  
*fava bean & artichoke succotash,  
salt-baked fingerling potatoes,  
mint-pistachio pesto*

*Wine Pairing that Complements  
Your Main Selection*  
Do Ferreiro Albariño Rías Baixas, Spain  
or  
Optik Pinot Noir California

**-Dessert-**

**Strawberry & Cherry Shortcake**  
*almond cake, strawberry mousse,  
macerated cherry sauce*