BLUE SURF

Arboretum West



Featuring wines from the Southern Zahringer Vineyards of Baden, Germany.



5-Courses & 5 Glasses - Reservations Required Bubbly Reception starts @5:30 PM

In 1987, Zähringer was one of the first wineries to start with organic farming and viticulture. In 2010, the winery got certified by DEMETER and was involved in the development of organic viticulture by the use of biodynamic methods. They even got first place in the Organic Farming Award in 2013. The main aim of the winery is to make unique wines that reflect the biodiversity and natural qualities of their region.



View menu, place your reservation & learn more. Reservations close two days prior to the event, so reserve ASAP to guarantee your spot(s).

(910) 406-5050

414 Arboretum Drive, Wilmington, NC 28405 info@bluesurfrestaurants.com



5-Course Wine Dinner - April 30, 2024 -

Pairing the flavors of the Zahringer German Wine Maker!

> Bubbly Reception Begins @ 5:30 Zahringer Cuvee 2020

> 1st Course at 6:00 \$95 per person

Shrimp, Arugula, Cucumber, Pickled Onion, Ginger Dressing, Roast Peanuts **Cabernet Blanc, Baden, Zahringer 2021**

Prosciutto, Taleggio, Peach Puree, Grilled Peaches, Croissant Crostini **Amber, Souvignier Gris, Baden, Zahringer 2020**

Confit Duck, Mushroom & Pea Risotto, Pea Shoots **Spatburgunder, Pinot Noir, Baden, Zahringer 2019**

Braised Beef, Thrice Roasted Potatoes, Napa Cabbage, Red Wine & Raspberry Reduction **Cuvee Rouge, Baden, Zahringer 2020**

Coffee Service and Mignardise Black Forest Cake, Cherries, Chocolate & Whip Cream



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