



*Tuscarora Mill Presents  
An Evening with Linden Vineyards  
May 14, 2025, 7:00pm  
\$150/Guest All-Inclusive*

*Linden Avenius Sauvignon Blanc  
TANGIER ISLAND OYSTER ON THE HALF SHELL  
Champagne Mignonette, Black Sea Salt*

*Linden Wabi Sabi  
SPRING SALAD  
Local Organic Greens, Dried Cranberries, Blueberries, Candied Pecans,  
Feta Cheese, Lemon-Dijon Vinaigrette*

*Linden Hardscrabble Chardonnay  
MARYLAND SEARED ROCKFISH  
Farro, Dried Fruit Nuts Pilaf, Wild Leeks,  
Warm Apple Cider Vinaigrette*

*Linden Claret & Linden Avenius Red  
LOCAL CIBOLA FARM ROASTED STRIP LOIN  
Cognac Trumpet Mushroom Sauce, Fiddlehead Ferns,  
Bacon-Cheese Grits*

*Fresh Brewed Coffee  
LEMON BLUEBERRY POKE CAKE  
Citrus Cream Cheese Icing*