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BluefinBay
ON LAKE SUPERIOR

FALL 2026

Food & Wine Lovers Weekend

FRIDAY, NOVEMBER 6TH

Welcome Wine

Seghesio Vermentino

Russian River Valley, California

First Course

Pork Belly, Rice Puff, Doenjange glaze, Sesame, Spring onion foam, Spheres Micro cucumber salad

Raeburn Sauvignon Blanc

North Coast, California

Second Course

Heirloom squash, Arugula, Fried sage, Toasted pepitas, Maple fig miso vinaigrette Burrata

Chamisal Pinot Noir

San Luis Obispo, California

Third Course

Chateaubriand, Truffle whipped potatoes, Garlic & Tallow sauteed spinach, caramelized shallots and black garlic reduction

Raeburn Cabernet Sauvignon

Sonoma County, California

Fourth Course

Port Pear Puree over Salted Crema Pasticcera Pecan Dusted Kataifi

Pine Ridge Chenin Blanc + Viognier

California AVA

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Seghesio Vermentino

Russian River Valley, California

Bright, expressive aromas of white peach and lemon curd rise from the glass with Layers of stone fruit and juicy nectarine flavors.

Raeburn Sauvignon Blanc

North Coast, California

Crisp and dry with a Bright, round mouthfeel featuring tropical flavors of guava, Meyer lemon, and key lime.

Chamisal Pinot Noir

San Luis Obispo, California

Vibrant acidity with Flavors of bright red cherries, raspberries, hibiscus, and soft tannins.

Raeburn Cabernet Sauvignon

Sonoma County, California

Layers of dark cherry, plum compote, blackberry, and vanilla, supported by fine, integrated tannins, a muscular mid-palate, and a long, balanced finish.

Pine Ridge Chenin Blanc + Viognier

California AVA

Zippy and lively acidity with a plush Viognier entry, stone fruit flavors of white peach and apricot with a hint of minerality.

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Food & Wine Lovers Weekend

SATURDAY, NOVEMBER 7TH

Welcome Wine

Seven Hills Sauvignon Blanc

Columbia valley, Washington

First Course

Roasted Smoky Pepper Tapioca Cracker with Seared scallops, Corn puree, Spicy chorizo, Micro Cilantro and Cilantro snow

Chamisal Stainless Steel Chardonnay

San Luis Obispo, California

Second Course

Frisee + fresh greens, Shaved fennel, Persimmons, Fried goat cheese, Hazelnuts, and Chardonnay vinaigrette

Archery Summit Vireton Pinot Gris

Willamette Valley, Oregon

Third Course

Creamy Wild Mushroom Potage with brown butter brioche Croutons, Chive oil, Creme fraiche and Roasted mushrooms

Raeburn Pinot Noir

Sonoma Coast, California

Fourth Course

Caramelized Celeriac Puree, Fennel Spiced Pork Tenderloin, Cider Reduction, Sage, Pickled mustard seeds, Fried Purple Sweet potato crisps, and Heirloom petite roasted carrots

Seghesio Zinfandel

Sonoma Coast, California

Fifth Course

Spiced ginger cake, salted brown butter ganache, Apple Compote and Chai foam

Seghesio Chardonnay

Sonoma Coast, California

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Food & Wine Lovers Weekend

SATURDAY, NOVEMBER 7TH

Seven Hills Sauvignon Blanc
Columbia valley, Washington
Tangerine, white grapefruit, key lime pie, D'Anjou pear, passionfruit, yellow peach, and crushed stone with medium-plus acidity.

Chamisal Stainless Steal Chardonnay
San Luis Obispo, California
Crisp and clean with vibrant fruit aromatics of lime zest, green apple, passionfruit and a light floral note.rry.

Archery Summit Vireton Pinot Gris
Willamette Valley, Oregon
Juicy acidity, fresh pear, kiwi, lime, melon, and a clean, saline-driven finish

Raeburn Pinot Noir
Sonoma Coast, California
Lush wild blueberry, raspberry, red cherry, and roasted hazelnut undertones with a dusty, silky tannin texture

Seghesio Zinfandel
Sonoma Coast, California
Black raspberry, mixed berry pie, baking spices, brambly heather, and supple, gentle tannins.

Seghesio Chardonnay
Sonoma Coast, California
Creamy and round texture with vibrant notes of lemon curd, golden apple, and a touch of warm French oak spice.