

First Course

Rappahannock Oysters Trio*

Truffle Cream • Bacon and Cheddar • Crab Butter

Pairs well with Zardetto Prosecco, Veneto, Italy

Cornmeal Crusted Lamb Chops*

Guajillo Chili Sauce, Sweet Potato and Eggplant Relish

Pairs well with La Rioja Alta Vina Alberdi, Roja, Spain

Yakitori Style Cauliflower

Seaweed Salad, Black Sesame Crunch

Pairs well with Adelsheim Pinot Gris, Willamette, Oregon

Second Course

Wild Mushroom Blanquette

Shiitake, Morel, Porcini

Pairs well with La Guita Manzanilla Sherry, Andalucía, Spain

Baby Green and Tomato

Cucumber, Herbed Croutons, Buttermilk Dressing

Pairs well with Ruffino 'Lumina' Pinot Gris, Venezia, Italy

Fire Roasted Vegetables

Squash, Tinkerbell Peppers, Portabella,

Baby Carrots, Hot Bacon Dressing, Poached Egg

Pairs well with Ruffino 'Lumina' Pinot Gris, Venezia, Italy

Italian Wedding Soup

Baby Meatballs, Orzo, Spinach, Parmesan

Pairs well with Ponga Sauvignon Blanc, Marlborough, New Zealand

Third Course

Slow-Cooked Ribeye*

Goat Cheese Smashed Potatoes, Baby Vidalias, Garlic Butter

Pairs well with Pozzan Cabernet Sauvignon, Sonoma, California

Lobster Thermidor*

Malted Potatoes, Haricot Verts, Whole Grain Hollandaise

Pairs well with True Myth Chardonnay, Edna Valley, California

Tokyo Chicken Fry

Steamed Rice, Edamame, Citrus

Pairs well with Estate Argyros Assyrtiko, Santorini, Greece

Ancient Grain Stuffed Peppers

Romesco Sauce, Shaved Parmesan, Garlic Bread

Pairs well with Brooks Runaway Pinot Noir, Willamette, Oregon

Dessert Course

Zeppoles

Bourbon Apples, Cider Glaze

Pairs well with 2015 Gray Ghost 'Adieu' Late Harvest Vidal, Virginia

Chocolate Waffle

Vanilla Ice Cream, Sour Cherry Preserve, Caramel

Pairs well with Warre's Ruby Port, Gaia, Portugal

Very Berry Cobbler

Bay Leaf Gelato

Pairs well with Ceretto Moscato d' Asti, Piedmont, Italy

\$65 per Person (Price does not include suggested wine pairing.)

**Items may be served raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Local Wine

Whites	G	B
Rappahannock Cellars, Chardonnay, Huntley	8	30
Glen Manor Winery, Sauvignon Blanc, Front Royal	8	30
Gray Ghost Winery, Riesling, Amissville	8	30
Jefferson Vineyards, Viognier, Charlottesville	9	35
Chrysalis Vineyards, Viognier, Middleburg		55

Reds		
Rappahannock Cellars, Cab Franc, Huntley	8	30
Jefferson Vineyards, Petit Verdot, Charlottesville	9	35
Gray Ghost Winery, 'Ranger Rsv', Amissville	9	35
Linden Vineyards, Claret, Linden		55
Glen Manor Winery, 'Hodder Hill', Front Royal		55

White Wine

Sparkling	G	B
Juve y Camps Brut Rosé, SP	8	30
Zardetto Prosecco, Veneto, IT	8	30
Besserat Bellefon, Champagne, FR		60

Sauvignon Blanc		
Ponga, Marlborough, NZ	7	26
Klein Constantia, Constantia, SA	8	30
Merry Edwards, Sonoma, CA		65

Pinot Gris/Grigio		
Ruffino 'Lumina', Venezia, IT	7	26
Zenato, Venezia, IT	8	30
Adelsheim, Willamette, OR	9	35

Chardonnay		
Wild Horse, Central Coast, CA	7	26
Ventana, Monterey, CA	8	30
True Myth, Edna Valley, CA	10	38
Kistler 'Les Noisetiers', Sonoma, CA		65

More		
Bodegas La Cana, Rias Baixas, Albarino	8	30
Ceretto, Moscato d'Asti, Piedmont, IT	8	30
Dr. Pauly-Berweiler, Riesling, Mosel, GER	10	38
Domaine Zind-Humbrecht, Gewurtztraminer, FR		50

Red Wine

Pinot Noir	G	B
Mark West 'Black', Monterey, CA	8	30
Brooks Runaway, Willamette, OR	9	35
Drouhin, Burgundy, FR	9	35
Meiomi, Sonoma, CA	10	38
Belle Glos 'Clark & Telephone', CA		65

Cabernet Sauvignon		
Ravenswood 'Ravage', CA	8	30
Pozzan, Sonoma, CA	10	38
Justin, Paso Robles, CA		48
Artemis Stag's Leap, Napa Valley, CA		99

More		
La Rioja Alta Vina Alberdi, Rioja, SP	8	30
St. Cosme Cotes du Rhone, Rhone, FR	10	38
Shaw & Smith Shiraz, Adelaide Hills, AU	10	38
La Giarretta, Amarone della Valpolicella Classico, IT		48
Chateau Laplagnotte Bellevue, Bordeaux, FR		48
Muga Reserva, Rioja, SP		50
Segla Margaux, Bordeaux, FR		65
Bellene Savigny les Beaune, Burgundy FR		65
Chateau Lalande St. Julien, Bordeaux, FR		75