



WINEMAKER DINNER

SATURDAY, SEPTEMBER 14, 2024 • 6:00 PM

WELCOME RECEPTION

2022 CHASSELAS DORÉ VINO DAL BOSCO SPARKLING

ARTISANAL MEAT & CHEESE DISPLAY

Poached apple & smoked pork belly skewer
Prosciutto wrapped pear & gorgonzola
Goat cheese and wild mushroom crostini

FIRST COURSE

2022 GRÜNER VELTLINER RESERVE

CORN CRUSTED VIRGINIA CRAB FRITTER

Corn pudding, herb emulsion, petit greens, citrus oil

SECOND COURSE

2023 CABERNET FRANC

VENISON OSSO BUCCO

Braised venison shank, herbed polenta,
Amaretto cherry demi glace, gremolata, frizzled sweet potato

THIRD COURSE

2021 NEBBIOLO RESERVE

DUCK CASSOULET

Duck confit, crispy ventrèche,
duck bacon, duck sausage, white beans

FOURTH COURSE

2022 TANNAT TURK MOUNTAIN VINEYARDS

VANILLA WHITE PEACH CAKE

Allspice infused milk chocolate mousse, peach cremeux, dill gel

\$140

plus service charge and taxes
(All attendees must be 21 or older)

