



WINEMAKER DINNER

SATURDAY, JANUARY 11, 2025 • 6:00 PM

WELCOME RECEPTION

2021 ESTATE RESERVE ROSÉ

FRESH VIRGINIA OYSTERS

Raspberry granita, pink peppercorn mignonette, edible flowers

MACERATED STRAWBERRY

Peppered crème fraîche

TALEGGIO

Mango jam, spiced bread

FIRST COURSE

2023 SAUVIGNON BLANC

PAN SEARED DIVER SCALLOP

Smoked celery root purée, young leek,
apple crisp, blood orange beurre blanc

SECOND COURSE

2022 CHARDONNAY

PARISIAN GNOCCHI

Brown butter, shallots, guanciale, trumpet mushrooms,
cured smoked egg yolk, crispy sage

THIRD COURSE

2022 CABERNET FRANC

RABBIT STUFFED WITH DUCK CONFIT

Beetroot, parsnip

FOURTH COURSE

2022 CABERNET SAUVIGNON

SMOKED GARDEN APPLE

Rosemary mousse, spiced apple jelly

\$140

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

