



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Arterra Wines

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2023 Roussanne

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2021 Crooked Run

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2022 Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

2023 Late Harvest Tannat

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by DuCard Vineyards

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2020 TANA Chardonnay

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2022 Triskele

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2021 Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

2021 Port

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Rappahannock Cellars

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2023 Glenway Vineyard Chardonnay

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2022 Meritage

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2023 Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

2023 Sparkling Norton

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Fifty-Third Winery & Vineyard

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2023 Chardonnay

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2023 Vidal Blanc

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2020 Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

2023 Vidal

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Horton Vineyards

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2020 Barrel Select Viognier

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2019 Roussanne

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2007 Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

Courage Port

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Chrysalis Vineyards

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2021 Viognier

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2021 Bull Run Mountain Cuvee

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2021 Locksley Reserve Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

2020 Petit Manseng

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD



3rd ANNIVERSARY DINNER

FRIDAY, NOVEMBER 8, 2024 • 6:00 PM

Hosted by Fred Reno

WELCOME RECEPTION

Homestead Blanc de Blancs

ARTISANAL MEAT & CHEESE DISPLAY

BISON CARPACCIO CROSTINI

Shaved fennel & blue cheese

RACLETTE FONDUE

Roasted root vegetables

FIRST COURSE

2012 Chablis Premier Cru Vaillons

Jean & Sebastien Dauvissat/Magnum

BUTTERNUT SQUASH BISQUE

Crispy root vegetable bird's nest, sage oil, pepitas

SECOND COURSE

2007 Clos Vougeot

Remoissenet Pere Fils/Magnum

QUAIL BALLOTINE

Roasted pumpkin, baby kale,
bacon lardons, pomegranate gastrique

THIRD COURSE

2009 Locksley Reserve Norton

LAMB WELLINGTON

Roasted lamb loin, puff pastry, duxelles,
spinach purée, fondant potatoes,
Brussels sprout petals, demi glace

FOURTH COURSE

Sparkling Norton

Barrel Oak Winery

PISTACHIO SPONGE CAKE

Pistachio mousse, cherry crèmeux,
cherry gel, fresh cherries

OMNI

HOMESTEAD