

THE VINTNER'S TABLE

Sample Menus by Occasion



ELLEN'S 40TH BIRTHDAY



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Young Goat Gouda, Champlain Valley Triple Cream, Great Hill Blue

Paired with Rosé

SECOND COURSE

ASPARAGUS & SCALLION SOUP

Crème Fraîche, Tarragon

Paired with Viognier

THIRD COURSE

LEMONGRASS ROASTED LOCAL CHICKEN

Smoked Red Potato, Peppadew Aioli

Paired with Cabernet Franc

DESSERT

DARK CHOCOLATE GATEAU

Pickled Cranberry Preserve, Soft Whipped Cream, Feuilletine

Paired with Zero White

CLAIRE'S BACHELORETTE PARTY



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Old Chatham Ewe's Blue, Four Fat Fowl St. Stephen, Barber's Cheddar

Paired with Rosé

SECOND COURSE

HEIRLOOM TOMATO SALAD

Stone Fruit, Trout Roe, Cloumage, Nasturtium Vinaigrette, Concord Grape

Paired with Chardonnay Reserve

THIRD COURSE

SEARED RED SNAPPER

Grilled Peppers, Poached & Fried Marble Potatoes, Chive Salsa Verde

Paired with Zero White

DESSERT

TOFFEE CARROT CAKE

Basil Gelato, Candied Pecan, Carrot Chip

Paired with Bin 21

UVA CORPORATE RETREAT



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Caromont Aged Goat, Grafton Two Year Cheddar, Delice de Bourgogne

Paired with Sparkling Rosé

SECOND COURSE

HAMACHI CRUDO

Cucumber, Radish Pods, Smashed Avocado, Olio Verde

Paired with Chardonnay

THIRD COURSE

SEVEN HILLS PRIME DRY AGED STRIPLOIN

Sweet Corn, Blistered Sun Gold Tomatoes, Salsa Verde

Paired with Cabernet Sauvignon

DESSERT

MEYER LEMON PANNA COTTA

Mulberry Gastrique, Lavendar Shortbread

Paired with Petit Manseng

SUSAN + JIM'S 50TH ANNIVERSARY



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Ivy Monastery Gouda, Tomme de Savoie, Shropshire Blue

Paired with Sparkling Blanc de Blanc

SECOND COURSE

LINGUINI ALLA CHITARRA

Fried Cauliflower, Viognier Reduction, Golden Raisin, Chervil

Paired with Chardonnay

THIRD COURSE

SEARED SEA SCALLOP

Acorn Squash Risotto, Chimichurri

Paired with Cabernet Sauvignon

DESSERT

METER LEMON OLIVE OIL CAKE

Buttermilk Gelato, Crème Aîche, Confectioners' Sugar

Paired with Petit Manseng



THE VINTNER'S TABLE

Sample Seasonal Menus



SPRING



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Young Goat Gouda, Champlain Valley Triple Cream, Great Hill Blue

Paired with Rosé

SECOND COURSE

SEARED U-10 SCALLOP

Yuzu Dashi, Cured & Roasted Carrots, Baby Bok Choy

Paired with Viognier

THIRD COURSE

BRAISED LAMB SHANK

Smoked Potato, Grilled Ramps

Paired with Petit Verdot

DESSERT

DARK CHOCOLATE GATEAU

Pickled Cranberry Preserve, Soft Whipped Cream, Feuilletine

Paired with Merlot Reserve

FALL



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Caromont Aged Goat, Grafton Two Year Cheddar, Delice de Bourgogne

Paired with Sparkling Rosé

SECOND COURSE

HEIRLOOM TOMATO

Smashed Garden Cucumber, Purple Bush Basil, Shallot Dressing

Paired with Zero White

THIRD COURSE

HIGHLAND ORCHARD CURED DUCK BREAST

Grilled Taverna Beans, Roasted & Pickled Hen-of-the-Wood

Mushroom, Caper Salsa Verde

Paired with Merlot Reserve

DESSERT

TOFFEE CARROT CAKE

Basil Gelato, Candied Pecan, Carrot Chip

Paired with Bin 21

SUMMER



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Old Chatham Ewe's Blue, Four Fat Fowl St. Stephen, Barber's Cheddar

Paired with Rosé

SECOND COURSE

LOLLA ROSA LETTUCE

Summer Chicories, Anchovy Dressing, Kohlrabi

Paired with Viognier

THIRD COURSE

PEPPERED SKIRT STEAK

Sweet Potato Purée, Charred Scallion, Cilantro Butter

Paired with Cabernet Sauvignon

DESSERT

ALMOND SHORTBREAD

Mara des Bois Gelato, Dried Strawberries, Elderflower Crème

Paired with Chardonnay Reserve

WINTER



FIRST COURSE

PIPPIN HILL CHEESE BOARD

Ivy Monastery Gouda, Tomme de Savoie, Shropshire Blue

Paired with Sparkling Blanc de Blanc

SECOND COURSE

CITRUS CURED HAMACHI

Trout Caviar, Preserved Lemon Puree, Red Beet

Paired with Sauvignon Blanc

THIRD COURSE

CONCORD GRAPE VINEGAR GLAZED PORK BELLY

Anson Mills Farro Piccolo, Curried Cauliflower, Roasted Kale

Paired with Cabernet Sauvignon

DESSERT

WINESAP APPLE TART

Honey Gelato, Candied Almonds

Paired with Zero White

