

# SAMPLE MENUS



## VINTNER'S TABLE

*\$95 per person*



### FIRST COURSE

#### CHEESE BOARD

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

*Paired with Sparkling Rosé*

### SECOND COURSE

#### HEIRLOOM TOMATO

Marinated Cucumber, Trout Roe Cloumage,  
Nasturtium Vinaigrette, Concord grape

*Paired with Chardonnay*

### THIRD COURSE

#### LEMONGRASS ROASTED LOCAL CHICKEN

Smoked Red Potato, Peppadew Aioli

*Paired with Cabernet Franc*

### DESSERT

#### TOFFEE CARROT CAKE

Vanilla & Buttermilk Gelato, Crème Fraîche,  
Candied Almond, Carrot Chip

*Paired with Bin 21*

## RESERVE VINTNER'S TABLE

*\$125 per person*



### AMUSE BOUCHE

#### WILD AMERICAN STURGEON CAVIAR

Cold Smoked Salmon, Buckwheat 'Blini'

*Paired with Sparkling Blanc de Blanc*

### SECOND COURSE

#### CHEESE BOARD

Point Reyes Bay Blue, Montgomery's Cheddar, Coach Farm Goat  
Triple Cream, Honeycomb, Fig & Juniper Jam

*Paired with Sparkling Rosé*

### THIRD COURSE

#### ANDALUSAIN GAZPACHO

Cucumber Brunoise, Sweet Romaine, Pistachio

*Paired with Viognier*

### FOURTH COURSE

#### BRAISED STABLEFISH

Chanterelle, Littleneck Clam, Corn 'Milk'

*Paired with Merlot Reserve*

### DESSERT

#### BITTERSWEET CHOCOLATE GANACHE TART

Pickled Cherry, Black Sesame Tuile

*Paired with Meritage Reserve*



# 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*

