



Virginia Wine Dinner

TUESDAY, APRIL 22, 2025 | 6 P.M.

\$110 PER GUEST

(INCLUDES TAX AND SERVICE CHARGE)

Amuse

SAUVIGNON BLANC – STINSON VINEYARDS – CROZET

OYSTERS

one raw, one roasted with appalachian ingredients

First

PINOT GRIS – POLLAK VINEYARDS – GREENWOOD

VIRGINIA TROUT CAKES

spicy ramp remoulade

Second

CHARDONNAY – ANKIDA RIDGE – AMHERST

VIRGINIA FRIED CHICKEN

braised collard greens

Third

MERITAGE – RAPPAHANNOCK CELLARS – HUNTLY

VIRGINIA WAGYU FLANK STEAK

minced onions, braised beef, olives, potatoes, chilis, corn

Fourth

IMPERIALIS – STINSON VINEYARDS – CROZET

PEANUT AND MAPLE POT DE CREME

black walnut brittle

PRESENTED BY CHEF DE CUISINE MATTHEW DEACON AND
FOOD & BEVERAGE MANAGER DREW DOWDY