



Napa Valley Wine Dinner

First Course

Oysters on the Half Shell -White Stone,VA

Green Apple Mignonette

Decoy, Brut Cuvee

Second Course

Butter Poached Shrimp

Butter Lettuce, Compressed Watermelon, Feta, Tangerine Vinaigrette, Toasted Almond

Duckhorn, Chardonnay

Third Course

Hamachi Tartare

Peach Compote, micro mint, Country Ham Dust

Duckhorn, Sauvignon Blanc

Fourth Course

Crispy Pork Belly

Marsh Hen Mill Red Grits, Snap Peas, Orange Demi-Glace, Crispy Collard Greens

Goldeneye, Pinot Noir

Fifth Course

Venison Chop

Turnip and Sweet potato hash, Haricot Vert, Sweet Plum Raspberry Demi-Glace

Canvasback, Cabernet Sauvignon

Prepared By Sous Chef Shawn Fludd