



WINEMAKER DINNER

SATURDAY, JUNE 8, 2024 • 6:00 PM

WELCOME RECEPTION

2023 EFFINGHAM PETIT MANSENG

CURED MEAT & VIRGINIA CHEESE DISPLAY

Crackers, baguette, grain mustard

CHILLED PEA SHOOTERS

Snow crab claws, mint

TUNA ROLLS

Lobster salad, serrano chiles, masago rice

DOLMAS

Lemon herb rice, citrus oil

FIRST COURSE

2020 VINT HILL CABERNET FRANC

LAMB KIBBEH NAYYEH

Lamb tartare, bulgur, mint, basil, pine nuts, caper berries,
labneh, heirloom tomatoes

SECOND COURSE

2021 PEARMUND "OLD VINE" CHARDONNAY

RABBIT PAPPARDELLE

Yellow tomato ragu, foraged mushrooms,
Grana Padano, bacon lardons

THIRD COURSE

8TH MISSION "BLACK OPS" RED WINE BLEND

BLACK RIFLE COFFEE CRUSTED RIB CAP

Parsnip potatoe purée, roasted petite root vegetables,
Black Ops demi glace

FOURTH COURSE

2020 PEARMUND LATE HARVEST
TANNAT DESSERT WINE

CHOCOLATE SABAYON

Chocolate hazelnut financier, red wine gel, figs

\$140

(All attendees must be 21 or older)

