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1985

THE WILLIAMSBURG WINERY LTD.

WINEMAKER DINNER

SATURDAY, AUGUST 6, 2022

HORS D'OEUVRES

ALBARINO

AGED TALEGGIO

Grilled summer peach

GOAT CHEESE MOUSSE PROFITEROLE

CUCUMBER OYSTER SHOOTER

Citrus mignonette

STARTER

ACTE 12 CHARDONNAY

TORCHED PEACH SALAD

Fresh picked greens, shaved toasted almond,
buttermilk biscuit croutons, pineapple vinaigrette

PÂTÉ

PETIT MANSENG

CHICKEN PISTACHIO PÂTÉ

Honeysuckle and orange compote,
pickled whole grain mustard, peppered mille feuille

ENTRÉE

GABRIEL ARCHER RESERVE

CEDAR PLANK ROASTED SALMON

Pomegranate glaze, sous vide baby fennel, pickled plum salad

DESSERT

PETIT VERDOT RESERVE

BLACK FOREST

Vanilla kirsch bavaois, chocolate buttermilk cake,
morello cherry sorbet

125 per person

(All attendees must be 21 or older)

