



# Harvest

# DINNER



## Perfect Pairings

Join us in celebrating Virginia Wine. Unique landscapes and five different climate regions allow for fine wine production across the state. Our curated pairings offer you the opportunity to enjoy some of our Virginia favorites.

## Sides - 6

- Pumpkin Mac and Cheese Bake
- White Truffle Parmesan House Fries
- Goat Cheese Grits
- Roasted Root Vegetables
- Spinach and Cauliflower Gratin
- Twice Baked Potato
- Roasted Brussels Sprouts with Bacon
- Bourbon Mashed Sweet Potatoes
- Butternut Squash and Sweet Potato Fettuccine

## Children Under 10

- 32

### First Course

**FRUIT CUP**  
seasonal fruit

### Main Course

**HOLIDAY HAM**  
sweet ham, mashed sweet potatoes, roasted root vegetables

### Dessert

**VANILLA ICE CREAM**

**Three Course - 75**

**Virginia Wine Pairing - 26**

Three Course Dinner includes  
Second Course, Main Course & Dessert

**Four Course - 90**

**Virginia Wine Pairing - 34**

*taxes, gratuity, and beverages are not  
included in the price per person*

*18% gratuity added to parties of 6 or more  
no split checks for parties over four*

## First Course

**OYSTERS ON THE HALF SHELL**  
Blue Point Oysters, blood orange and passion fruit gastrique

**GRILLED LAMB SAUSAGE**  
local lamb sausage, roasted fingerling potatoes, Dijon cream sauce

**CORNBREAD AND BACON STUFFED QUAIL**  
bacon cheddar potato cake, cherry demi glace

**Greenhill Winery & Vineyards 2014 Sparkling Blanc de Blancs**

## Second Course

**VIRGINIA PEANUT SOUP**  
chopped Virginia peanuts

**BUTTERNUT SQUASH BISQUE**  
spiced pumpkin seeds

**APPLE AND BLUE CHEESE SALAD**  
baby spinach, diced apples, blue cheese, candied pecans, creamy cranberry balsamic dressing

**BEET AND GOAT CHEESE SALAD**  
arugula, golden and red beets, goat cheese, spiced pumpkin seeds, blood orange vinaigrette

**Glen Manor Vineyards 2016 Sauvignon Blanc**

## Main Course

**SIGNATURE CRAB CAKES**  
goat cheese grits, spinach and cauliflower gratin, lemon caper cream sauce

**GRILLED DUROC PORK CHOP**  
sea salt and pepper crusted bone-in Duroc pork chop, roasted root vegetables, pumpkin mac and cheese bake, Dijon cream sauce

**RED FOX FRIED CHICKEN**  
four piece fried chicken, shredded Brussels sprouts with bacon, pumpkin mac and cheese bake, buttermilk biscuit, country gravy

**HICKORY BOURBON GLAZED SALMON**  
goat cheese grits, butternut squash and sweet potato fettuccine, hickory bourbon glaze

**ROASTED BUTTERNUT SQUASH RAVIOLI**  
sautéed spinach and cauliflower, Dijon cream sauce, grated Parmesan

**Linden Vineyards 2013 Hardscrabble Chardonnay**

**GRILLED RACK OF LAMB**  
bourbon mashed sweet potatoes, roasted root vegetables, rosemary cabernet sauce

**GRILLED 8oz FILET MIGNON**  
twice baked potato, roasted root vegetables, brandy peppercorn cream sauce

**CRISPY FRIED HALF DUCK**  
bourbon mashed sweet potatoes, roasted Brussels sprouts with bacon, spicy plum chutney glaze

**Boxwood Winery 2016 Estate 10th Anniversary Reserve**

## Dessert

**PUMPKIN CHEESECAKE**  
spiced pumpkin cheesecake with graham cracker crust

**SALTED CARAMEL VANILLA CRUNCH CAKE**  
vanilla cake with salted caramel and custard

**Barboursville Vineyards Paxxito**

**SOUTHERN BOURBON PECAN PIE**  
toasted pecan halves in rich filling with flakey butter crust

**DARK CHOCOLATE TORTE**  
warm berry compote