

SHENANDOAH
Seasonings
CULINARY EXPERIENCES

Friday – June 25, 2010
Chef's Table

Appetizer

Baked Oysters Chesapeake

Boursin-Spinach Fondue, Pernod Glacage
Valley of the Moon Pinot Blanc

Salad

Summer Vegetable Caponata

Bocconcini Crostini, Basil Oil, Balsamic Drizzle
Kenwood Yulupa Chardonnay

Entrée

Choice of One

Ginger Glazed Scarlet Snapper

Jasmine Rice, Lo Mein Zucchini, Lemongrass "Tea"
Kenwood Russian River Pinot Noir

Black Angus Beef Wellington

Potato Gratin, Grilled Asparagus, Candied Shallots
Madeira-Truffle Demi
Valley of the Moon Cabernet

Dessert

Crepes Suzette

Kenwood Yulupa Brut