



Friday - August 27, 2010
Dinner with Shenandoah's Chef Bizon

A new taste of the season from the region.

Appetizer

Warm Main Lobster Strudel
Roasted Fennel, Truffle Oil, Tarragon Broth
Wine Pairing

Salad

Organic Bibb Salad
Vegetable Seviche, Black Beans, Spanish Olives
Wine Pairing

Entrée

Choice of One

Sautéed Veal Medallions
Shallot, Mushroom Risotto, Salad of Radicchio
Morel Brandy Cream Sauce
Wine Pairing

Hoisin Barbecue Duck Breast
Grilled Vegetable Spring Roll, Green Tea Red Rice
Miso - Mustard Broth
Wine Pairing

Dessert

Traditional Sponge Cake with Raspberry Mousse
Chocolate Ganache
Wine Pairing