

**SHENANDOAH**  
*Seasonings*  
CULINARY EXPERIENCES

Friday - April 23, 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*