

SHENANDOAH
Seasonings
VINTNER DINNER

Friday – August 13, 2010

Horton Winery

Appetizer

Warm Maine Lobster Strudel
Roasted Fennel, Truffle Oil, Tarragon Broth
2008 Vidal Blanc

Salad

Baby Red Romaine
Caponata Salad, Roasted Garlic Aioli, Black Olive Croutons
2007 Cotes d'Orange

Entrée

Choice of One

Dover Sole Romanoff
Salmon Mousseline, Braised Leeks, Saffron Potato Parisian, Caviar
Champagne Buerre Fondue
2008 Viognier

Free Range Chicken Breast
Shiitake Mushroom Stuffing, Risssole Potato, Vegetable Tourne
Roasted Chicken Jus
2007 Cabernet Franc

Dessert

White Chocolate Cream Brulee
Raspberry Wine