

Catering Menu

PASSED CANAPÉS

Choice of 3

Crispy Pork Belly *

Black Garlic Molasses and Thai Basil

Sauternes Poached Apple *

Aged Sherry

House Crostini

Confit Shallot and Crispy Prosciutto

Potato Beignets

Cheddar and Chive Mousse

Mini Quiche Lorraine

Lardon and Gruyère

Mini Quiche Florentine

Spinach and Comtè

\$18 person

OR

THE VINEYARD STATION

Charcuterie and Cheese *

Assortment of Dried Fruits and Nuts

\$22 person

Sturia Caviar and Smoked Salmon

Blinis and Accoutrements

\$48 person

*Gluten-free

Virginia Table Menu

FIRST COURSE

Choice of One

Spicy Fall Greens *

Asian Pear and Pomegranate

Roasted Beet Salad *

Caromont Farms Chèvre, Orange, Dill and Sorrel

Mixed Green Salad *

Lemon Vinaigrette

ENTRÉE

Choice of Two

16 Pan-Seared Rockfish *

Celery Root, Stewed Tomato and Lemon
Beurre Blanc

16

Lemon Roasted Chicken *

Chicken breast with Honey Carrots, Seasonal
Mushrooms and Thyme Jus

14

Peppercorn Crusted Ribeye *

Hasselback Potatoes and Creamed Arugula
(New Frontier Bison Tenderloin upgrade +10)

Roasted Celery Root *

Apple Soubise and Vegetarian Demi-Glace

Braised Pork Belly *

Tart Red Cabbage and Poached Apple

Chesapeake Bay Clams

Linguine and Caulilini

DESSERT

Choice of One

54 Apple Crumb Pie

10

Chocolate Pot de Crème *

10

Vanilla Bean Crème Brûlée *

10

*Gluten-free