



WINE PAIRING DINNER

Featuring Orin Swift's Napa Valley Wines

*Wednesday, December 6th
6pm in the Rivanna Room*

CHILLED POACHED LOBSTER & GRAPEFRUIT

Chive Cream, Petite Greens
2022 Blank Stare Sauv Blanc

TRUFFLED CREAMED MUSHROOMS

House Brioche, Brie, Sherry Reduction
2021 Mannequin Chardonnay

SLOW COOKED DUCK CONFIT

Wilted Cabbage, Butternut Puree
2021 Abstract
Syrah, Petite Sirah, Grenache, Cab Sauv, Zinfandel blend

CAST IRON SEARED NY STRIP STEAK

Silky Golden Potato Puree, Braised Fennel & Shallots
2021 Mercury Head Cabernet

\$140++ per person, reservations required