



WINE PAIRING DINNER

Featuring Rombauer's Napa Valley Wines

*Wednesday, October 10th
6pm in the Rivanna Room*

OYSTERS & UNI

Fresh Shucked Oyster, California Uni, Chili Mignonette
Rombauer Sauvignon Blanc

GOAT CHEESE PANNA COTTA

Curried Shrimp & Vegetables
Rombauer Chardonnay

BRAISED LAMB SHOULDER

Stewed White Beans, Tomato Jam
Rombauer Zinfandel

BEEF WELLINGTON

Puff Pastry, Mushroom Duxelles, Fondant Potatoes, Roasted Asparagus
Rombauer Cabernet

\$120++ per person, reservations required