



# WINE DINNER

## WOODBROOK FARM VINEYARD

Wednesday, April 24<sup>th</sup>  
*three-courses with wine pairing \$58*

### STARTER

#### **Chilled Shrimp Salad**

apple, celery, celery heart, crostini, creamy herb vinaigrette

*wine pairing:*

PINOT GRIS, WOODBROOK FARM VINEYARD, ORANGE, VA

### MAIN

#### **Fried Quail**

cornmeal crusted fried quail, over polenta cake, mustard jus,  
topped with frisée salad

*wine pairing:*

CABERNET FRANC, WOODBROOK FARM VINEYARD, ORANGE, VA

### SWEET

#### **Honey Panna Cotta**

chubby chicken busy bee farm fresh honey, lemon gastrique,  
honeycomb crumble

*wine pairing:*

SAMBA, WOODBROOK FARM VINEYARD, ORANGE, VA

**WOODBROOK**  
FARM VINEYARD



\*\$58 PRIX FIXE PRICE PER PERSON, INCLUDES FOOD AND WINE PAIRING. \$42 FOR FOOD ONLY WITHOUT WINE.  
NO SHARING PLEASE. TAX & GRATUITY NOT INCLUDED.

GLUTEN FRIENDLY MENU ITEMS DO NOT CONTAIN INGREDIENTS WITH GLUTEN, HOWEVER WE CANNOT GUARANTEE THERE WILL BE NO CROSS CONTAMINATION, AS OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT. PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS.