

Chef and the Winemaker Dinner

HARVEST GRILL

at Shelton Vineyards

MENU

JANUARY 13, 2023

FIRST COURSE

Aged Gouda soufflé with a collection of roasted root vegetables

*Rainbow Carrot tourne, Golden beet baton, turnip parisienne, shaved radish,
chervil-lemon balm vinaigrette*

-- Sauvignon Blanc --

SECOND COURSE

Fruit de "Mer-itage"

*Diver scallop wrapped in Goodnight Brother's bacon, baked oyster Bienville, and petite
crab cake, garlic grain mustard cream*

-- Estate Chardonnay --

MAIN COURSE

Sliced choice NY Strip au Poivre

*Dried mushroom and roasted shallot jus, Hassel back style beech wood
smoked cheddar scalloped potatoes, broccolini*

-- Bourbon Barrel Red --

DESSERT

Chocolate Paté

Dried cherries, salted caramel hazelnuts, French roast biscotti, sweet cultured cream

-- Estate Yadkin Valley Port --

Harvest Grill Executive Chef Mark Thrower

For Events | 336-366-4724 | Events@sheltonvineyards.com

*Eggs, fish, ground beef, and pork may be cooked to order. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food-borne illness.*