

Chef and the Winemaker Dinner

HARVEST GRILL

at Shelton Vineyards

MENU

APRIL 21, 2023

FIRST COURSE

Hatteras Style Clam and Artichoke Chowder

NC middle neck clams, savory broth, Joyce Farm's 24 month ham, charred spring onion, pickled mustard seeds

-- Bin 17 Chardonnay --

SECOND COURSE

Spinach and Watercress Salad

Honey braised rhubarb, The Farm's strawberries, nasturtium, Cipollini onion hay, and Creamy Surry Hill Farm's chevre dressing

-- 2.5.9. Dry Rosé --

MAIN COURSE

Seared Lamb Loin and Wild Boar Sausage

Blackberry-currant gastrique, parsnip potato puree, minted fava beans, grilled asparagus, bulls blood micro greens

--2.5.9. Petit Verdot --

DESSERT

Blueberry Ricotta Galette

Lavender crust, buttermilk gelato

-- Salem Fork Sweet Blush --

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.