

Chef and the Winemaker Dinner

HARVEST GRILL

at Shelton Vineyards

MENU

JUNE 9, 2023

FIRST COURSE

Mason Jar Peach Salad

*Mesclun greens, grilled peaches, Surry Hill Farms' goats cheese crumbles,
blueberries, Moscato basil vinaigrette*

-- Sauvignon Blanc --

SECOND COURSE

Grilled Shrimp & Crab Cocktail

*Jumbo shrimp, Bluefin crab, avocado, early tomatoes, sweet
pickled jalapeno, citrus wine jus*

-- Sparkling Riesling --

MAIN COURSE

Brisket

*Hickory smoked choice beef brisket, black plum and Beaufor Vinaigre Rouge
BBQ, sweet onion hay, buttered bliss potatoes, steamed broccoli polonaise*

-- Bourbon Barrel Red --

DESSERT

Twin Oaks "Strawberry Shortcake"

Grilled 7 flavor pound cake, macerated strawberries, lemon curd

-- Yadkin Valley Riesling --

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.