

James River Cellars'

7th Annual Winemaker's

Valentine Dinner

February 11, 2012

Seating at 6:00pm
Dinner at 6:30pm

Tickets
\$90.00/person

1st Course - Appetizer

Lobster bisque topped with crème fraiche and a touch of cognac with whole portions of claw meat.

Or vegetarian option: Butternut Squash Bisque with crème fraiche.

2nd Course - Salad

Roasted Peaches and Wild Greens, Blue Cheese and Caramelized Pecans with Raspberry Champagne Vinaigrette (V)

3rd Course - Seafood

Chesapeake Bay Crab Cake paired with Buttery Chilean Sea Bass and Louisiana Crawfish Coleslaw.

OR Hearts of Palm, Grilled Artichokes, Roasted Asparagus, and Avocado (V)

4th Course - Entrée

Beef Two Ways: Tenderloin of Beef with Bordelaise wine reduction and Braised Short Ribs with Horseradish Gremolata with roasted red new potatoes. OR Eggplant and Portabella Mushroom Terrine with Sautee Spinach and Israeli Cous Cous (V)

5th Course - Dessert

Chocolate tulip shaped "bowls" with chocolate genache paired with raspberry sorbet with fresh fruit. (V)

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