

CHEF'S TABLE DINNER

HARVEST GRILL

at Shelton Vineyards

February 4 2022

MENU

Hors d'oeuvres

*Cremini Mushroom, Prosciutto and Mozzarella Crostini,
Apple, Carrot and Chicken Wontons, Ginger Infused Hot Honey
Lump Crab, Shrimp and Corn Fritters, Pesto Aioli
Sauvignon Blanc*

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Amuse Bouche:

*Maple Smoked Duck, Hibiscus Flower Mango Conserve,
Sweet Potato Hay, and Cardamom Cauliflower Puree
Sauvignon Blanc*

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*Hot House Bibb, Kiwi and Tart Strawberries, Dehydrated Pears,
Brie Wedge, Shelton Sparkling "Champagne" Vinaigrette
Bin 17 Chardonnay*

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*Beetroot Cured Salmon, Pickled Watermelon Radish,
Dill Crème Fraiche, Toast Points, Capers Berries
Estate Chardonnay*

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*Roast Leg of Lamb, Dried Fruits, Olives and Rosemary, Pomegranate
Sherry Reduction, Mélange of Roasted Root Vegetables, Broccolini
Malbec*

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*Warm Cherry Custard Tart, Chocolate Shortbread Crust,
Basil Olive Oil Gelato
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.