

NEW YEAR'S EVE PRIX FIXE MENU

HARVEST GRILL

at Shelton Vineyards

MENU

STARTER

Charcuterie sampling for two

FIRST PLATE, CHOICE OF

Cherrystone clam chowder, petite buttermilk--chive biscuit

-- Bin 17 Chardonnay --

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Harvest greens, poached pear, apricot stilton, butter roasted walnuts,
candied red onion, and spiced cider vinaigrette

-- Two-Five-Nine Dry Rose --

ENTRÉE, CHOICE OF

Filet mignon, Crab cake, sauce béarnaise, fingerling potatoes,

French green beans

-- Estate Cabernet Sauvignon--

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Grilled Arctic Salmon and colossal shrimp, Riesling crab roe cream,
crispy potato cake, asparagus

-- Estate Chardonnay --

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Roasted demi rack of lamb, beluga lentils and basmati,
charred tomato jus lie, cucumber mint drizzle, baby carrots

-- Two-Five-Nine Malbec --

DESSERT TRIO

Bean speck crème Brule, port drunken cherry chocolate mousse,
and Bordeaux jam thumbprint cookie

-- 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.