

# *The Farmers' Table*

*at Shelton Vineyards*

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## MENU

OCTOBER 4TH, 2024

### AMUSE

*Riesling poached Joyce Farms breast, Native paw paw dressing, Greenhouse Towers watercress and frisée, Cheshire Pork bacon jalapeno jam, Minglewood Farms sweet potato hay*

-- Petit Manseng --

### FIRST COURSE

*Pulled Wooly Creek Farms Lab and Minglewood Farms sweet potato hash, Surry Hills Farms washed farmers' cheese, Wooly Creek Farms 'dippy' egg, Minglewood Farms Italian Pepper-Cabernet Franc paste, Growing for Good microgreens*

-- Madison Lee Red --

### MAIN COURSE

*Butcher cut W8 Ranch Wagyu, Estate fog glaze, griddled Saintly Shrooms, Minglewood Farms butternut squash puree, toasted ovules, Boonville Milling hoe cakes, duck butter and Southern wilted greens, Growing for Good microgreens*

-- Malbec --

### DESSERT

*Surry Hills Farms chevre Coeur a la Crème, Sunset Garden marigold petals, roasted Blue Ridge apples, caramel North Carolina pecans*

-- Riesling --

# BUY A CASE AND GET 10% OFF

*20% OFF FOR  
WINE CLUB MEMBERS*



\_\_\_ Petit Manseng \$22

\_\_\_ Madison Lee Red \$19

\_\_\_ Malbec \$24

\_\_\_ Riesling \$19