

Menu - Chrysalis Vineyards Winemaker's Spring Dinner

April 7th, 2007

Hors d' Oeuvres

- Merguez Sausage and Thyme-scented Chevre Tartlets
- Crispy Caribbean Napoleon – Dried Pineapple, Roasted Garlic, & Pecans in Golden Crepes
- “Croque Monsieur Locksley” Virginia Ham, Gruyère, and Locksley Estate Eggs

2006 Chrysalis Vineyards Albariño and 2004 Chrysalis Vineyards Mariposa

Amuse

Pistachio – Yogurt Gelée, Raspberry Onion Marmalade, Ruby Beet Chips

Spring Soup

Potage of White Asparagus and Roasted Garlic,
garnished with a Green Asparagus Timbale and Corn Coulis

2006 Chrysalis Vineyards Sarah's Patio Red

Surf and Turf

“Pieds de Cochon” on English Pea Puree and Piperade; Tarragon-cured Salmon with Beluga-Lentil Blini and Spicy Crème Fraîche; Salad of Red Lentils with Ravigote Sauce and Crispy Collards

2003 Chrysalis Vineyards Rubiana

Refresher

Peach and Rosemary Sorbet with a Firey Stone Fruit Salsa

Entrée

Roasted MacFarlane Farms Breast of Pheasant with Sauce Périgourdine
or

Crispy Seared Rock Fish with Preserved Lemon and Truffled Vinaigrette

*Entrees served with Root Vegetable Gratin and a “Salade Tiède” of Brussels Sprout Petals and French Radishes

2003 Chrysalis Vineyards Locksley Reserve Norton

2003 Chrysalis Vineyards Norton Estate

Cheese

Pate of Blue Afinee with Zucchini Bread and Norton-berry Gastrique

2006 Chrysalis Vineyards Sarah's Patio White

Dessert

Petite Carrot Cake with Banana Icing, Banana Pudding, Carrot-Saffron Halvah,
and Banana-Cashew Brittle

2005 Chrysalis Vineyards Petit Manseng

Decaffeinated or Regular Coffee