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Saturday, October 1st 7:30 pm

Featuring 8 wines from different Virginia Wineries, a Five-Course Dinner, and Entertainment by Doug Bischoff

\$65.00 all inclusive Tickets must be purchased in advance.

November Wine Dinner

Friday, November 4th 6:30 pm

Celebrating Farmers of Foods and Wines. Guest farmers will discuss their harvests and the wines will be some of the world's most organic and sustainable.

\$49.95 (plus tax and gratuity) Tickets must be purchased in advance.

Wines to be determined **Reception:** Amusing Bites **First Course:** Pumpkin Soup with
Lump Crabmeat with
Crème Fraiche

Fish Course:

Cornmeal Crusted Brook Trout with Creamy Oysters

With Spinach, and Crispy Surry Bacon

Meat Course:

“Game Pie” of Duck, Rabbit, and Venison

with Root Vegetables and Demi-Glace

Dessert:

Caramel Apple Shortcake

with Farmer’s Ice Cream

December Wine Dinner

Saturday, December 3rd 6:00 pm

In addition to a five-course dinner and 5 perfectly paired wines, kick off the holiday season with a front-row seat to the annual parade of boats on the York River.

\$49.95 (plus tax & gratuity) Tickets must be purchased in advance.

Wines to be determined **Reception:** Amusing Bites **First Course:** Seafood “Cocktail” Local Oyster, Grilled Shrimp, and Heirloom Tomato Cocktail

Fish Course:

“Christmas” Present

Salmon, Scallops, Spinach, Pasta, Olives, Sundried Tomatoes, Feta Cheese, and Saffron Butter all roasted in Parchment Paper

Meat Course:

Seared Angus Sirloin

With Borsin-Horseradish Potatoes and Roasted Vegetables

Dessert:

Santa's Chocolate Surprise