

I's at Washoba Valley Winery

The evening's three course fixed priced menu highlights unique creations of

Executive Chef Steven Sprague

Fixed priced menu offered Wednesday, Thursday & Friday Evenings

\$35.00 per person not including tax or gratuity

(With wine pairings add \$15.00- each wine pour is 4 ounces)

Appetizers



(Choice of)

Roasted Carrot Bisque

Turnip Candy, Pear Wine, Truffle Aioli

Recommended Wine Pairing: Dry Pear

Red Oak Salad

White Bean Bruschetta, Cabernet Vinaigrette, Manchego

Recommended Wine Pairing: Cabernet Sauvignon

Sweet Potato Gnocchi

Wild Boar Bolognese, Farmhouse Lardo

Recommended Wine Pairing: Chryseleon

Entrees



(Choice of)

Unusual Mushroom Strudel

Apple Wine Havarti Fondue, Stylish Greens, Mustard Vinaigrette

Recommended Wine Pairing: Baldwin

Olive Crusted Native Swordfish

Lemon Garlic Risotto, Tapenade Crust, Smoked Tomato Oil

Recommended Wine Pairing: Vidal Blanc

Kurobuta Pork Osso Bucco

Apple Gremolata, Mustard Salad, Virginia Grits

Recommended Wine Pairing: Gravenstein

Before placing your order, please inform your server if anyone in your party has a food allergy.

Desserts



(Choice of)

Chocolate S'more

Chocolate Torte, Graham Crust, Marshmallow Brûlée

Recommended Wine Pairing: Raspberry

Riesling Crème Brûlée

Poached Pears, Maple Cookie

Recommended Wine Pairing: Plum

Citrus Crepes

Hot Ginger Caramel, Meyer Lemon Gelato

Recommended Wine Pairing: Peach

Thank you for dining with us this evening!

Executive Sous Chef Keith Desjardin

Executive Chef Steven Sprague