



You are cordially invited to a very special event!

Nottoway Wine Dinner

Thursday, October 4, 2018 | 6:30 pm

The dinner will consist of a five-course meal, served in Randolph's Ballroom, with wine pairings, a tasting pour of each wine, and discussion about the wine.

Tickets are \$99 per person and will be limited to 50 guests.

Appetizer

Broiled Fruits de Mer aux Citron

Scallops, shrimp, lobster and blue crab, served with fresh lemon gastrique with spices

Wine Pairing: 2016 Domaine Louis Michel Chablis, France

Soup

Crème Nelesco

Baby fall vegetables in saffron cream, with grilled asparagus tips

Wine Pairing: 2017 Elk Cove Pinot Gris, Oregon

Salad

Duck Confit au Poivre

*Cured duck breast pan roasted and served over baby greens
with a mango vinaigrette and yellow tomatoes*

Wine Pairing: 2016 Louis Latour Marsannay, France

Entrée

La Boucherie Roti

*Lamb Chop with a Minted Au Jus, Pork Tenderloin with a light Normand Sauce, and
Beef Tenderloin with Bordelaise*

Wine Pairing: 2012 Bonny Doon Le Cigare Volant Rhone Blend, California

Dessert

Lemon Tartlet and Assorted Chocoate Truffles

Wine Pairing: Roederer Estate Brut Rosé NV, California

[Click Here to Buy Tickets](#)