



CHILDRESS VINEYARDS WINEMAKER'S DINNER

*Friday, April 17th at The Manor House Restaurant
7:00 pm, The Garden Room*

Gratis Cucina

Grilled Flatbread With Dried Apricot Salsa,
Feta Cheese and Roasted Red Peppers
Childress Wine: Victory Cuvée

First Course

Stuffed Jumbo Prawn
Pancetta Bacon Crayfish Served with
White Beans, Red Pepper Hash
and Tasso Hollandaise
Childress Wine: Trio (Blend of Chardonnay,
Viognier and Pinot Gris - First Release)

Second Course

Wilted Organic Baby Spinach Salad
Raspberry Infused Olive Oil over
Fried Carolina Oysters, Brie Cheese
and Butter Braised Sweet Pears
Childress Wine: 2005 Viognier

Third Course

Lobster Crepe with Tarragon Cream
Saffron Duchess Potatoes,
Roasted Vidalia Onion on Asparagus
Childress Wine: 2006 Reserve Chardonnay

Fourth Course

Sage Seared Duck Breast
Hazelnut Encrusted Ripshin Farms
Goat Cheese Cake
Childress Wine: 2006 Reserve Merlot

Fifth Course

Grilled Wild Boar Tenderloin
Stone Ground Yellow Grits, Red Beans
and Mango Infused Chocolate Molé
Childress Wines: Library Meritage
& 2006 Reserve Cabernet Franc

Sweet Finale

Bailey's Irish Cream Cheesecake
Kahlua Truffles
Dried Ranier Cherry Strudel with
Cinnamon Vanilla Sauce
Childress Wines: Starbound Blueberry Port
& Late Harvest Viognier

\$115.00 Per Person
inclusive of tax and gratuity

For Reservations, see the Concierge or call 828-295-5505