

Childress Vineyards
Chetola Resort at Blowing Rock

WINEMAKER'S DINNER

Friday, April 16, 2010

7 p.m.

Evergreen Room



*The Manor House
Restaurant*



First Course

Carolina Crab Focaccia Sandwich
Sherry Cream, Crab and Spinach
in Fresh Focaccia and Finished with
Fire Torched Brie Cheese

Wine: *Childress 2008 Viognier*

Second Course

Mesquite Roasted Duck Breast
Served on a Shiitake Mushroom,
Apple, Chive and Honey Menage

Wine: *Childress 2006 Cabernet Franc*

Third Course

Tasso Ham, Shrimp and Leek Ravioli
with a Savory, Roasted Yellow Tomato and
Orange Lentil Salsa on a Grilled Collard Leaf

Wines: *Childress Pinnacle Blend
and Childress 2008 Riesling*

\$115.00 Per Person inclusive

Fourth Course

Elk Creek Virginia Lamb Chop Pop
Grass Fed Single Lamb Chop, Grilled and
Served on Beets and Apple Pears
with a Butternut Squash and
Ripshin Goat Cheese Crepe

Wine: *2006 Childress Signature Meritage*

Fifth Course

Blackened Scallop Salad
Baby Greens, Grape Tomatoes, Tangerines,
Manchego Cheese and a
Citrus White Balsamic Dressing

Wine: *2009 Childress Sauvignon Blanc*

Sixth Course

Chocolate Habana
Chocolate, Beet and Kahlua Soup in a
Chocolate Box, Accompanied by Fresh Figs,
Pineapple, Kiwi and a Wedge of Key Lime Pie

Wines: *Childress Starbound Blueberry Port
Childress Late Harvest Viognier*

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