



Virginia

Cuchifritos

*Turnovers filled with Puerto Rican seasoned
Pork butt from Polyface Farm*

Lamb Sausage Canapé

*Fields of Athenry Lamb
in sausage with Sorrel Relish*

Pastrami Knish

*Pastry filled with
Briarstead Farm Beef Brisket Pastrami and Potatoes*

Pork and Apple Canapé

*Pasties filled with smoked
Polyface Farm pork and apples*

Barrel Oak Winery
2009 Viognier Reserve

Rappahannock Cellars
Cabernet Franc 2009

Rockbridge Vineyard
Riesling 2009



Mediterranean

Chicken Croquettes

Creamy Ayrshire Farm Chicken Fritters

Neapolitan Pizza with fresh Mozzarella
Grilled Flatbreads with fresh basil, tomato, and
Briarhead Farm Fresh Cow's Milk Mozzarella

Kibbé with Pomegranate molasses ~
Fields of Athenry Lamb and Bulghur Wheat Meatballs

Vittello Involtini ~

Stuffed Ayrshire Farm Certified Humane Rose Veal Shoulder
with spicy chick peas

Barrel Oak Winery
2009 Tour'Ga Franc Reserve

Rappahannock Cellars
Noblesse Rouge 2009

San Pietro Alto Adige
Pinot Grigio 2009



California

Turkey Mole Empanadas

*Turnover filled with Fields of Athenry Turkey
seasoned with red mole*

Barbacoa Tostadas

*Slowly braised and shredded Polyface Farm Pork
and Pico de Gallo on Crisp tortilla*

Char Sui Duck Crepes Chinese BBQ

B & D Poultry Farm Pekin Duck-filled crepes

Beef Carpaccio Rolls

*Seasoned Briarstead Farm Beef Round pounded thin
and rolled around arugula*

Barrel Oak Winery

2009 Merlot

Rappahannock Cellars

2009 Chardonnay

Ancient Peaks Winery ~ Paso Robles, CA

2010 Sauvignon Blanc



Desserts



Chocolate Pavé

*Dense chocolate custard with
Brown Stone Ranch free-range eggs*

Cream Puffs

*Filled with pastry cream featuring
Briarhead Farm cream and
B&D Poultry Farm free-range duck eggs*

Lemon Mousse Pavlova

*Mini cupcakes featuring
Brown Stone Ranch free-range eggs*

Dessert Wines

Barrel Oak Winery

Chocolate Lab Dessert Wine

Rappahannock Cellars

2008 Late Harvest

Vidal Blanc

