

Shelton Vineyards Wine Tasting Dinner
At the
Twin City Chop House

Appetizer: 2005 Estate bottled Chardonnay with
Cornmeal Fried Oysters
Served over a cheddar grits cake
With mixed greens and a Dijon mustard vinaigrette

2nd Course: 2005 Kudzu Block Syrah with
Peppered Leg of Duck Confit
Served over rice pilaf with an espresso glaze

Palate Cleanser:
Citrus Granite` with Fresh Mint

Main Course: 2005 Estate Bottled
Cabernet Sauvignon with
Oven-roasted Strip Loin
With Daughinoise potatoes, veal demi-glace
And roasted asparagus

Dessert: 2006 Reisling with
Strawberry Napoleon
With puff pastry, macerated strawberries and
Pastry cream with caramel sauce