

Harrimans

VIRGINIA PIEDMONT GRILL



Five Star | Five Course Chef's Celebratory Tasting Menu

first course

Baked Camembert

house made apricot | salamander honey | shoemaker hazelnuts

wine pairing: schloss vollrads | riesling kabinett | 2016

premium wine pairing: domaine de bomard | quarts de chaume | chenin blanc | loire valley | 2015

second course

Applewood Smoked Maine Diver Sea Scallop

brown butter cauliflower puree | truffle vinaigrette | preserved lemon relish

wine pairing: la marimorena | albarino sobre lias | 2016

premium wine pairing: henri bourgeois | silex d'antan | sauvignon blanc | 2016

intermezzo

third course

Roasted Alaskan Halibut

beluga lentils | applewood smoked bacon lardons | dijon vinaigrette

wine pairing: luigi bosca | la linda | malbec | 2016

premium wine pairing: conde de hervias | trinidad | rioja | 2013

fourth course

Dry Aged New York Strip

garlic puree | trumpet mushroom | soy saba glaze | charred scallion

wine pairing: smith & hook | cabernet sauvignon | 2016

premium wine pairing: garcia & schwaderer | carignan | 2011

dessert

Turtle Cheesecake

ricotta | pecan choux | caramelia toffee | cocoa sorbet

wine pairing: klein constantia | vin de constance | south Africa | 2016

premium wine pairing: far niente | dolce | late harvest | 2002

One Hundred Five Dollars

Forty Five Dollars Wine Pairing | Eighty Dollars Premium Wine Pairing