

The Restaurant at Meander
Dinner Prix Fixe Menu

Three Courses - \$64.00 per person (excluding tax and gratuity)
Optional Wine Pairing: \$30.00 per person (excluding tax and gratuity)
A la carte dining: Starters and desserts: \$15.00; Entrees \$40.00

First Course

Potato & leek soup
served warm

Salad of radicchio, endive and arugula
goat cheese, toasted almonds, dried cranberries, balsamic vinaigrette

Smoked salmon and potato pancake
dill crème fraîche, caviar

Optional Wine Pairing: Viognier, Barboursville Vineyards, Barboursville, VA ('22)

Second Course

Duck confit
creamed leeks, carrots, pickled red beets

Sea scallops
organic yellow grits, prosciutto, orange butter

Beef tenderloin
brussels sprouts, fingerling potatoes, roasted garlic, horseradish butter

Roasted pork loin
braised cabbage, grain mustard cream

Pan seared salmon
celery root purée, pearled vegetables, cilantro butter

Optional Wine Pairing: Foothills, Early Mountain Vineyards, Madison, VA ('22)

Third Course

Chocolate pot de crème

Meander cheesecake
served with raspberry purée

White chocolate bread pudding
served with crème anglaise

Flourless chocolate cake

Optional Wine Pairing: Riesling, Rebec Vineyards, Amherst, VA ('20)