



The Restaurant at Meander
Friday, February 14, 2025
Valentine's Day Dinner Prix Fixe Menu

Three Courses - \$70.00 per person (excluding tax and gratuity)
Optional Wine Pairing: \$30.00 per person (excluding tax and gratuity)

First Course

Navy bean soup with smoked ham
marjoram cream

Frisée salad

shaved smoked gouda, red wine poached pear, toasted hazelnuts, white balsamic vinaigrette

Smoked salmon and potato pancake
dill crème fraîche, roe

Optional Wine Pairing: Cuvée 1814 Brut Rose, Barboursville Vineyards, Barboursville, VA (NV)

Second Course

Duck confit
creamed leeks, yellow pepper coulis, pickled red beets

Sea scallops *
organic yellow grits, prosciutto, orange butter

Beef tenderloin *
brussels sprouts, fingerling potatoes, garlic confit, horseradish butter

Seared atlantic salmon *
celery root purée, pearled vegetables, dill butter

Poached grouper *
carrot purée, grapefruit pink peppercorn butter

Mediterranean couscous (v)
wild mushrooms, grape tomatoes, parmesan

Optional Wine Pairing: Petit Verdot Private Reserve, Horton Vineyards, Orange County, VA ('19)

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: Zeus, Revelation Vineyards, Madison, VA ('21)

Executive Chef: Greer Brannock

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions*