

**BURRUSS SQUARE TAVERN'S
WINTER WINE DINNER
JANUARY 20TH 2006**

~For Starters~@ 6:30 PM

*Crustacean Shooters with Thai Curry Broth
New Zealand Green Lip Mussels with Basil Pesto and Asiago
Wine ~ Charles de Fère, Reserve Blanc de Blancs Brut*

~Second Course~@ 7:00 PM

*Crisp Duck Confit' with Baby Greens and
Whole Grain Mustard Vinaigrette
Wine ~ Domaine de la Croix Senaillet, Saint-Véran 2003*

~Third Course~

*Bratwurst with Ukrainian Sauerkraut and Enoki Mushrooms
Wine ~ Scholss Plettenberg, Kreuznacher Forst, Riesling Spätlese 2002*

~Fourth Course~

*Roasted Imported Lamb Coated with Herbs De Provence and Japanese Bread Crumbs.
Accompanied with French Green Lentils and Hunters Sauce
Wine ~ Domaine Grand Veneur, Châteauneuf-du-Pape 2002*

~Fifth Course~

*Portobello and Danish Blue Cheese Strudel, Wrapped in a Flaky Greek Pastry Dough
Wine ~ Andeluna Malbec, Mendoza, Argentina 2003*

~Sixth Course~

*Grilled Free Range Fillet of Beef with Duxelle Whipped Potatoes, Rutabagas,
Fennel Au Gratin and Finished with Sauce Grastrique
Wines (Served Side by Side) ~ L'Ocata, Terra Alta 2003 & Valsacro, Rioja 1999*

~Seventh Course~

*Warm Chocolate and English Walnut Tart filled Inside a French Pate' Sucre Pastry
Accompanied with a Vanilla Scented Ice Cream
Wine ~ Quinta do Infantado, Ruby Porto*

Chef Jud C. Flynn CEC, Certified Executive Chef

Co-sponsored by:

Vintage Cellar

New River Valley Wine Association

Price is \$75 per person inclusive.

540 961 5800

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