

Willowcroft Farm Vineyards

Monday June 24th, 2024
6pm at Bia Kitchen

\$150 per person (inclusive of tax & gratuity)

pairing menu

Presented by
Shane O'Connor & Lew Parker

AMUSE BOUCHE

Yellow Tomato Gazpacho, Basil
Chiffonade, Crème Fraîche

Willowcroft 2021 Cold Steel Chardonnay



BLUE VALLEY FARM HYDRO ENDIVE FRISÉE
Heirloom Tomato, Round Hill Camembert, Candied
Pecans, Peach-Sherry Vinaigrette

Willowcroft 2023 Rose of Sharon Rosé



PANSEARED CHESAPEAKE ROCKFISH

Micro Beet Sprouts, Buerre Blanc

Willowcroft 2022 Albarino



ROAST LEG OF DUCK CONFIT

Parsnip & Celery Root Purée

Willowcroft 2021 Cabernet Sauvignon



SEVEN HILLS PRIME ANGUS PETIT FILET

Misty Mountain Chestnut Mushrooms,
Baby White Potatoes

Willowcroft 2021 Petit Verdot



LOCAL BERRY FLAN

Strawberries, Blackberries, Raspberries,
Lemon Custard, Puff Pastry

Willowcroft 2021 Petit Manseng