

Valentine's Day with the Babcock House

Choice of three courses – 30

plus wine pairing – 15

Appetizers

Virginia Bluepoint Oysters on the Half-shell

J. Rojét Champagne

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Crab Fritter with grilled corn succotash and spicy remoulade

Prince Michel Viongner

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Chicken Gumbo

Rockbridge Riesling

Bleu Ridge Salad

Hunting Creek Merlot

Entrees

Grilled Ribeye – add 8

mashed potatoes, asparagus, horseradish butter

Prince Michel Cabernet Franc

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Duck Leg Confit

sweet potato pureé, sauteéd greens, dried cherry relish, duck demi glace

Rockbridge Pinot Noir

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Shrimp 'n' Grits

creamed grits, creole sauce

Prince Michel Viongner

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Stuffed Pot Roast

fried grit cake, slow-roasted tomatoes, sauteéd spinach, red wine demi-glace

Lazy Days Cabernet Sauvignon

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“Lemon and Pepper” Salmon

cauliflower pureé, arugula salad, lemon vinaigrette, red pepper relish

Barboursville Chardonnay

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Oyster Mushroom Risotto

sauteéd oyster mushrooms, braised sweet onions, lemon butter wilted spinach, parmesan crisp

CrossKeys Chardonnay

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Bacon Cheddar Chicken

caramelized onions, bourbon glaze, garlic mashed potatoes, apple 'n' brussels sprout slaw

Crane Lake Pinot Grigio

Desserts

Peaches 'n' Cream

CrossKeys Fioré

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Red Velvet Layer Cake

Taylor's Ruby Port

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Apple Tart with Lemon Ginger Ice Cream

CrossKeys Joy White

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Pecan Pie a la mode

CrossKeys Joy White

Cocktails

Toasted Almond - 7

vodka, amaretto, kahlua, cream, salted honey & brown sugar rim

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Raspberry Rose - 6

gin, raspberry rose syrup, soda

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Blushing Kiss Martini - 6

gin, elderflower liqueur, grapefruit

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Tropical Romance - 6

rum, orange liqueur, fresh citrus, grenadine, soda

Liqueurs

Amaretto - 4

Hazelnut - 4

Baileys - 7

Kahlua - 6

Specialty Wines

Taylor's Ruby Port - 7 / glass

red currant, blackberry, black cherry, vanilla, tobacco

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J. Rojés Champagne - 9 / piccolo