

VALENTINE'S DAY AT THE BABCOCK HOUSE

CHOICE OF THREE COURSES – 35 PLUS WINE PAIRING – 15

APPETIZERS

OYSTERS ON THE HALF-SHELL

J.ROJET CHAMPAGNE

CHICKEN & SAUSAGE GUMBO

ROCKBRIDGE REISLING

MINI CRAB CAKE WITH SPICY CORN BISQUE

PRINCE MICHEL VIOGNER

BLEU RIDGE SALAD

HUNTING CREEK MERLOT

ENTREES

GRILLED RIBEYE – ADD 5

MASHED POTATOES, ASPARAGUS, HORSERADISH BUTTER

PRINCE MICHEL CABERNET FRANC

DUCK LEG CONFIT

SWEET POTATO PUREE, ROASTED BRUSSELS SPROUTS, DRIED CHERRY GASTRIQUE

ELK ISLAND CRANBERRY

SEARED SCALLOPS

PEA PUREE, BACON CREAM SAUCE, CRISPY SHALLOTS

ELK ISLAND SAUVIGNON BLANC

STUFFED POT ROAST

FRIED GRIT CAKE, SLOW-ROASTED TOMATOES, SAUTEED SPINACH, RED WINE DEMI-GLACE

LAZY DAYS CABERNET SAUVIGNON

“LEMON & PEPPER” SALMON

WINTER VEGETABLE PUREE, ARUGULA SALAD, LEMON VINAIGRETTE, RED PEPPER RELISH

BARBOURSVILLE CHARDONNAY

OYSTER MUSHROOM RISOTTO

SAUTEED OYSTER MUSHROOMS, BRAISED SWEET ONIONS, LEMON BUTTER WILTED SPINACH,
PARMESAN CRISP

CROSSKEYS CHARDONNAY

BACON CHEDDAR CHICKEN

CARAMELIZED ONIONS, BOURBON GLAZE, GARLIC MASHED POTATOES, APPLE 'N' BRUSSELS
SPROUT SLAW

ROSEMONT PINOT GRIGIO

DESSERTS

PEACH MELBA PANNA COTTA

JUST PEACHY BUBBLY

RED VELVET LAYER CAKE

TAYLOR'S RUBY PORT

APPLE TART WITH LEMON GINGER ICE CREAM

LAZY DAYS PETIT MANSENG

PECAN PIE A LA MODE

CROSSKEYS FIORE