

dinner WITH THE *shepherd*

THURSDAY, APRIL 27TH AT THE CAFÉ PROVENÇAL



first course

DENVER RIBS.

DIGGER JAY'S RAMPS & MORELS. RYE.

Wine Pairing: The Williamsburg Winery Dry Rose 2016

second course

MANAKINTOWNE CHICORY. BEETROOT. SMOKED CARROT.

GOAT "R' US CHEVRE. SMITHFIELD PEANUTS.

Wine Pairing: The Williamsburg Winery Acte 12 Chardonnay 2015

main course

LAMB SHANK. RED BEAN PUREE. HOECAKE. CHOW CHOW.

Wine Pairing: The Williamsburg Winery Petit Verdot Reserve 2013

dessert

STRAWBERRY CAKE, HICKORY-BOURBON CREAM,
STRAWBERRY, TOASTED MARSHMALLOW ICE CREAM.

Wine Pairing: The Williamsburg Winery Vin Licoreux de Framboise