

# FIELD & MAIN

Welcomes

The Brotherhood of the Knights of the Vine  
For Their Annual  
Jefferson Harvest Dinner

November 17, 2018

To Begin

*Rose, LINDEN VINEYARDS, Virginia, 2017*

First Course

Scallop Crudo with Persimmon Vinegar, Olive Oil, Cucumber & Cilantro

*Sauvignon Blanc, LINDEN VINEYARDS, Avenius Vineyard, Virginia, 2016*

Second Course

Hearth Roasted Squash with Goat Feta, Saffron, Pistachio & Honey Vinegar

*Viognier, LINDEN VINEYARDS, Boisseau Vineyard, Virginia, 2016*

Third Course

Sauteed Duck Breast with Fingerlings, Walnut Butter & Fig Preserves

*"Boisseau Red", LINDEN VINEYARDS, Warren County, Virginia, 2009*

Fourth Course

Chapel Hill Randall Lineback Ruby Veal NY Strip with Fire Roasted Beets  
& Black Garlic Sauce

*"Avenius Red", LINDEN VINEYARDS, Warren County, Virginia, 2009*  
*"Hardscrabble Red", LINDEN VINEYARDS, Fauquier County, Virginia, 2009*

To Finish

Persimmon Upside Down Cake with Candied Citrus Rind  
*Late Harvest Petit Manseng, LINDEN VINEYARDS, Virginia, 2016*