

Harvest Grill at the Shelton Vineyards
Celebration of
"The Bud Break Festival" of 2010
Vintner's Dinner

1st Course: Wines- Cabernet Franc and Sauvignon Blanc

Cedar Planked Salmon, Tricolor Peppercorn Beurre Blanc, Grilled Leeks and
Manchego Polenta

2nd Course: Wine- Bin 17 and Cabernet Sauvignon

Caribbean Spiced Pork Tenderloin and Grilled Shrimp, Apricot Golden Raisin
Chutney, Peppadew Cous Cous and Pan Roasted Baby Vegetables

Dessert Course- 2005 Port

Belgian Chocolate Truffle Torte with White Chocolate Raspberry Ganache

Friday, April 30th 2010 at 6:30 p.m.

\$55.00 per person

plus tax and gratuity

Call or email for reservations

336-366-3590 or harvestgrill@sheltonvineyards.com

**In order for Everyone to Enjoy Responsibly,
Wines will be limited to 2 Tastings per course.**

**Hosted by Our Wine Maker Murphy Moore,
Shelton Vineyards' President George Denka and
Executive Chef Paul S. Lange**