



**JULY 26, 2008 MULTI-BAILLIAGE GALA INDUCTION DINNER
KESWICK HALL - CHARLOTTESVILLE, VIRGINIA**

Les Hors d'Oeuvres

*Rillete of Beef Tongue from The Farm of Many Faces, Old fashioned butter cracker and
housemade sweet pickle
Galantine of Rag Mountain Rainbow Trout, Charred Wild Onion Tart
Craig's Duck Prosciutto, Shenandoah Temptation Melon Relish
Veritas Vineyards Mousseux Rosé 2005, Afton, Virginia*

Le Menu

Foie Gras Ravioli

*Vinegar from Late Harvest Malavaxia and Local Berry Salad
Horton Vineyards Petit Manseng 2006, Orange County, Virginia*



Consommé of Virginia Amish Tomatoes

*Blue Crab Sausage
Squash Blossoms with Hand Pulled Goat Curd
Del Fosse Vineyards Pinot Gris 2006, Faber, Virginia*



Striped Bass Delmarva

*Pan Roasted with Goose Cracklings
Brandade and Roasted Celery, Heirloom Carrot, Baby Ruby Onion
Essence of Chincoteague Clam
White Hall Vineyards Chardonnay Reserve 2005, Albemarle County, Virginia*



Chicken and Cepes "Sous Vide"

*Joel Salatin's Chicken, Fresh Virginia Cepes, and Sage Gnocchi
Summer Truffle Foam
Pollack Vineyards Cabernet Franc 2006, Greenwood, Virginia*



Sugar Cured Chateaubriand of Grass Fed Veal

*Roasted Baby Radish, Heirloom Parsnips, and Candy Turnips
Marrow - Potato Fondue and Syrup of Petit Verdot
Blenheim Farm Petit Verdot 2005, Charlottesville, Virginia*



Trio of Raw Cheeses from Virginia

*Lusk, McClure, and Ash Chevre with Chestnut Honey
Keswick Vineyards Heritage 2006, Keswick, Virginia*



***Chile's Orchard's Strawberry's
Made Three Ways***

Gelato – Gelee – Terrine
Barboursville Vineyards Malavaxia 2004, Barboursville, Virginia