ursday, October 24, 2024 | At Massanutten Conference Center

Course 1:

Deviled egg topped with lobster and caviar Wine: Vidal Blanc (Barren Ridge Vineyard)

Course 2:

New england clam chowder Wine: Chardonnay (Barren Ridge Vineyard)

Course 3:

Slow roasted bison rib eye with Yorkshire pudding and jus Wine: Meritage (Barren Ridge Vineyard)

Course 4:

Grape-nut pudding with maple bourbon syrup Wine: Christof (Barren Ridge Vineyard)

