

\$150/person (includes pairings) for 8-10 person private groups; 3 hours; add lodging to enhance the experience

WINTER MENU, 2022*

We are excited to introduce Grelen's first private dinner offering with our new Chef, Ash Porter! Set at the gorgeous Boxwood Villa, Chef and Grelen's food & beverage team will host you for an evening of splendor. To start appetizers will be served in the library before the group retires to the dining room for a scrumptious 5-course meal.

First Course

Roasted carrots with Caromont goat cheese, carrot top chimichurri, balsamic reduction & harissa dust,

Early Mountain Petit Manseng 2020

Paired with the 1st course

Second course

Yukon and leek bisque with duck confit, cheddar, pickle shallots and leeks
French style service

Third course

Winter salad with chicories, manchego, dried berries and blood orange vin

Early Mountain Shenandoah Valley Cabernet Franc 2020

Paired with the 2nd & 3rd courses

Fourth course

Local Beef Tenderloin
Salsify, spiced roasted cauliflower, red beet with parsley gremolata

Fifth course

Grelen made vanilla ice cream, chocolate "dirt," peppermint snow,
maple toffee & macerated blackberries

Early Mountain Eluvium 2019

Paired with the 4th & 5th courses

**Ingredients and wines are subject to change; please let us know of any allergies and/or diet restrictions;
Menu customization is available. [Email us](#) to set up a date! Dates subject to availability.*