
LIZ CALLAWAY DINNER

September 2019

RECEPTION – REGENCY TERRACE

Passed specialty cocktails and sparkling wine with passed hors d'oeuvres

Sparkling Passed

Barboursville Cuvée 1814 Brut, Lombardy Italy

Specialty Cocktail

The Artist – Sparkling Cocktail
Southern Aristocrat – A Bourbon Cocktail

Passed Hors D'oeuvres

52nd and Broadway
Prosciutto Wrapped Shrimp with Lemon and Parmesan Aioli

The Audition
Braised Beef and Mushroom Tartlet with Cognac Crème and Tarragon

The Broadway Lights
Assorted Roasted Beet and Goat Cheese Bruschetta with Fennel Pollen

DINNER – REGENCY ROOM

Three-course dinner with wine pairings

First Act

Caramelized Cipollini and Chèvre Cheese Quiche,
Late Harvest Greens, Meyer Lemon Vinaigrette
Paired with Calera Chardonnay, California, 2015

Center Stage

Choice of

Grilled Cedar River Prime Ribeye Coupled with Roasted Autumn Vegetables,
Creamy Lyonnaise Potatoes and Sauce Bordelaise
Paired with Sterling Cabernet Sauvignon

Seared Truffled Sea Bass, Accompanied by Parsnip Silk,
Brown Butter and Sage Heirloom Carrots and Lemon Purée
Paired with Château Gaubert Blanc

The Curtain Call

Vanilla Bean Bavarian, Blackberry Purée, Fresh Berries
Paired with Barboursville Vineyards Paxxito Passito, Virginia

For the Show

Mignardise – Shortbread Cookies and Coffee and Tea and Co. Hot Teas