

4th of July Weekend Tasting Bar Menu

by Chef David

Cheese Plates

- 6 Red – Gruyere, Dutch Gouda and New York Sharp Cheddar
- 6 White – Havarti, Pepper Jack and Vermont White Cheddar

Chef's Specials

- 3 Cup of Brunswick Stew – Suggested Wine: Vidal Blanc
- 9 Bacon Wrapped Jumbo Shrimp Skewers w/Chipotle Aioli – Suggested Wine: Traminette
BBQ Platters - includes homemade creamy coleslaw and garlic, rosemary potato salad.
- 9.5 Texas Style Beef Brisket – Suggested Wine: Traminette or Cabernet Franc
- 9.5 Carolina Style Pork – Suggested Wine: Rose' of Chambourcin or Merlot
- 8 BBQ Chicken Breast – Suggested Wine: Pinot Grigio

Quesadillas

- 8 Rosemont Club: Imported Double Creamed French Brie, Bacon, Rosemont Onions w/a Fig Traminette Dipping Sauce - Suggested Wine: Vidal Blanc or Rose' of Chambourcin
- 7.5 Amigo Special: Grilled Chicken, Rosemont Onions, Pepper Jack Cheese, w/ Seasonal Salsa and Chipotle Aioli - Suggested Wine: Traminette

Crispy Bites

- 6 Fried Wontons w/ Shrimp, Crème Cheese and a Pinot Grigio Asian Glaze – Suggested Wine: Pinot Grigio

Dessert

- 4.5 Assorted Cheesecake –Lemon-Raspberry, Oreo Cookies & Cream, Wild Strawberry or Vanilla Bean
- 4 Fresh Seasonal Berries over French Vanilla Ice Cream - Suggested Wine: LaCrosse

Non-Alcoholic Beverages

- 0.75 Spring Water 1.5 Lipton Green Tea, Flavored Water 2.0 Perrier Sparkling Water
- 1.0 Coke, Diet Coke, Ginger Ale, Sprite & 100% Fruit Juices 2.5 Starbucks Frappuccino

Rosemont of Virginia Wines

Large 7.5 ounce glass – tax included

- 4 Traminette, Vidal Blanc, Lake Country Sunset, LaCrosse, Blackridge Red
- 4.75 Pinot Grigio or Rose' of Chambourcin
- 5.75 Syrah, Merlot, Cabernet Sauvignon, or Cabernet Franc

- A Gratuity for the Chef is Welcomed -