



Thursday Night Food & Wine Pairing Dinners

The GABRIEL ARCHER TAVERN at The Williamsburg Winery

Seating at 6:30PM on each night listed below. 757-564-8869. RESERVATIONS ARE REQUIRED.

All dinners will be \$55 per person unless stated otherwise including taxes and gratuities.

FEBRUARY 2012

FEBRUARY 2

A Grecian Feast

FIRST COURSE

Greek Salad
2009 Acte 12 Chardonnay

SECOND COURSE

Marinated White Anchovies
2010 James River White

MAIN COURSE

Pan Seared Cod with Spanikopita and
Roasted Fingerling Potatoes
2006 Merlot Reserve

DESSERT

Baklava
2009 Late Harvest Vidal Blanc

FEBRUARY 9

Tokyo Flight

FIRST COURSE

Ginger Salad with a Julienne
of Carrot and Cucumber
2010 Estate Grown Traminette

SECOND COURSE

Seared Ahi Tuna, Vegetable Chutney
with Ponzo Sauce
2010 James River White

MAIN COURSE

Hibachi Steak with Roasted Vegetables
over White Rice
2006 Gabriel Archer Reserve

DESSERT

Poached Pear Stuffed with Dates and
Figs with a Caramel Sauce
2009 Late Harvest Vidal Blanc

FEBRUARY 16

Cucina Povera d'Italia

FIRST COURSE

Panzanella Salad
2009 Acte 12 Chardonnay

SECOND COURSE

White Beans with Cherry Tomatoes
and Cippoline
2007 J. Andrewes Merlot

MAIN COURSE

Spinach and Ricotta Dumplings
with Marinara Sauce
2006 Gabriel Archer Reserve

DESSERT

Honeyed Panna Cotta
with a Dried Fig Vidal Sauce
2009 Late Harvest Vidal Blanc

FEBRUARY 23

A Taste of Thailand

FIRST COURSE

Fried Spring Rolls
2008 Samuel Argall Dry Riesling

SECOND COURSE

Shrimp and Romaine Pho
2010 Estate Grown Traminette

MAIN COURSE

Chicken with Red Curry
over a White Rice
2010 Governor's White

DESSERT

Rice Pudding
with Mandarin Oranges
2010 James River White

The
WILLIAMSBURG
WINERY



The GABRIEL ARCHER TAVERN
5800 Wessex Hundred, Williamsburg, VA 23185
757-564-8869
www.williamsburgwinery.com

All wines have been selected by our Winemaker and are matched with a special menu to create the best combination of wine and food. Limited seating is available. Reservations are required by Noon the day before and must be prepaid. Reservations can be made by calling 757-564-8869. Price is inclusive of all wine, food, taxes and gratuity. Cancellations must be made at least 24 hours in advance. Vegetarian substitutions are available.