

Schroper's Tavern



Australian Wine Tasting Menu August 23rd 6:30 PM

Penfolds-Thomas Hyland, 2008 Riesling

Ceviche of Sea Scallop, Green Apple Vinegar, Watermelon, Crispy Dorsey's Country Ham, Scallion

Penfolds-Semillon Chardonnay

Grilled Leek Salad with Warm Dijon Lemon "Beurre Monte", Lightly Smoked Breast of Duck, Vanilla Bean Vinaigrette, Peppered "Tobacco" Shallots, Cranberry Paper

Intermezzo of Peach Sherbet, Frozen Berries, Merlot Sauce

Penfolds-Koonunga Hill, 2008 Cabernet Sauvignon

Tellicherry Peppercorn Grilled Lamb "Lollipop" Chops, Wilted Lacinato Kale and Shallot Carnoroli Risotto, Cabernet Lamb Jus, Fried Sage

Penfolds-Bin 2, 2008 Shiraz Mourvedre

"Pot Roast"- Braised Black Angus Short Ribs, Celeriac Tourne, Confit of Yukon Gold and Beauregard Sweet Potato, Carrot and English Pea Purees, Wild Mushroom Demi Glace

Penfolds-Club Tawny

Mascarpone Ice Cream, Macadamia Nut Brittle, Honey and Clementine Dark Chocolate Ganache, Candied Orange Zest

***For information and Reservations, please call 301-371-0000 Jen ext 150
\$75 per person Inclusive***