

# Wednesday Night!



## Soup

**Panang Chicken**  
*Scallions*

## Appetizer

**Cheese & Charcuterie**  
*Locksley Camembert, Calabrese, Pickled Green Beans,  
Wholegrain Mustard, Raspberry Coulis & Panzanella Crackers*  
16

## Entrees

**Andouille Stuffed Maryland Blue Catfish**  
*Smoked Tomato Grits, Tomato Confit  
& Balsamic Reduction*  
26

## Surf & Turf

*Herb Rubbed Porchetta & Grilled Jumbo Shrimp  
Served with Herb Roasted Potatoes, Haricot Vert,  
Tomato Confit & Balsamic Reduction*  
30

## Desserts

**Banana Peanut Butter Cake**  
*White Velvet Cake,  
Banana Filling,  
Chocolate Butter Cream,  
Caramel  
& Whipped Cream*

## Ice Cream

*Black Raspberry*

TASTE OF BLUE RIDGE  
ENJOY THE FOOD & FLAVORS  
OF OUR REGION  
ROOT TO TABLE & Magnolia AT THE MILL  
2019 CULINARY SERIES  
PRESENTS:  
SUMMER SOLSTICE AND  
VIRGINIA SEAFOOD  
SIGNATURE SPONSOR: Schenck FOODS  
HOSTING SPONSORS: Walsh Family Wine & Spirits, Baldor  
Come join Taste of Blue Ridge at Walsh Family Wine at Northgate as Chef Erik of Magnolia at the Mill celebrates Virginia wines and seafood on the summer solstice weekend.  
SUN. JUNE 23 2019  
HOSTED BY  
MAGNOLIA'S AT THE MILL  
FROM 6:30 TO 10 IN THE EVENING  
WALSH FAMILY WINE TASTING ROOM  
16051 HILLSBORO RD.  
PURCELLVILLE, VA 20132  
PURCHASE TICKETS AT:  
celebrate-va-seafood-and-vineyards-with-magnolia.eventbrite.com

**Father's Day**  
SUNDAY BRUNCH  
All Beefed Up!  
Put a fork in Dad, He will be DONE after Chef Erik's Menu!  
Spoil him and yourselves with our incredible buffet with carved Steamship, BBQ, omelets made to order, hot entrees, salads, desserts and more!

To request a reservation, please call us at 540-338-9800

**Sunday June 16<sup>th</sup>**