



SIGNATURE DINING EXPERIENCES
Friday, February 23rd, 2024 | 7 - 9pm



WINTER WINE

with Chef Matt Carothers

SOUTHERN STYLE

Pre-Function Area

truffle parmesan popcorn, spinach artichoke tartlets,
tasso ham and smoked gouda arancini with pimento cheese

 *Veritas Vineyards Scintilla*

Appetizer | Shrimp & Grits

sautéed jumbo shrimp served on a bed of creamy smoked cheddar local grits,
garnished with a waffle chip, spiced honey, and micro greens

 *Cristom Viognier*

Salad | Harvest Greens

fresh spring mix, pickled apples, shaved fennel, candied walnuts,
goat cheese, heirloom tomatoes, served with lemon dill vinaigrette

 *Tres Sabores Sauvignon Blanc*

Entrée | Pork Loin

coffee rubbed pork loin, cranberry glaze, tri-color carrots,
caramelized onion and wild mushroom risotto, herb roasted balsamic reduction

 *Argyle Pinot Noir Willamette Valley*

Dessert | Caramelized Orange

served with chantilly cream and a chocolate garnish

 *Francois Montard Demi Sec Ice*

CHEF MATT CAROTHERS | Living in the Shenandoah Valley for over 25 years, Matt Carothers worked in multiple restaurants around the area before coming to Hotel Madison. He recently celebrated his 5-year anniversary at Hotel Madison and ascended to Executive Chef overseeing both our restaurant and catering and banquets department.