

true love

*cherish*

unforgettable

romance

admiration

*crush*

## VALENTINES TASTING MENU: BE OUR VALENTINE

*Zynodoa provides seasonally driven contemporary southern cuisine that places great emphasis on locally grown produce and livestock. Our menu is dependent on the availability of local ingredients.*

### ESTUARY

baked rappahannock oysters on the half shell with cornbread and sausage  
rappahannock river oysters topping va | wades mill raphine va | edwards surry va

*veritas mousseux rosé sparkling wine n/v afton virginia*

### ORGANIC

maitake and oyster mushroom risotto with crispy mushroom straws  
am fog farm afton va | planet earth diversified stanardsville va | harvest thyme staunton va

*barboursville reserve chardonnay 2010 chardonnay barboursville virginia*

### AQUACULTURE

grilled river prawns with scallop tomato ragout and creamy grits  
sugar hill farm brookneal va | wades mill raphine va | buffalo creek lexington va

*dr. loosen "blue slate" riesling 2010 mosel germany*

### SUSTAINABLE

rabbit and sage sausage with carrot ravioli and assorted root vegetables  
polyface farm swoope va | shen-valley produce bridgewater va | caromont farm esmont va

*au bon climat 2009 pinot noir santa barbara california*

### DECADENCE

giancarlo's raspberry and chocolate bavarian cake with crème anglaise  
giancarlo staunton va | folly mill farm churchville va | grains of sense staunton va

*elio perrone "bigaro" moscato" 2011 piedmonte italy*

PRIX FIXE 75

WINE PAIRING 35

Substitutions are not available for the Valentine's Tasting Menu

XOXO

*passion* bliss  
*be mine*  
forever yours