

Celebrate Julep's Fifth Year Anniversary with
Barboursville Vineyards Octagon VIII Edition release wine dinner

Thursday, May 22, 2008

6:00 p.m.

Julep's New Southern Cuisine
1721 East Franklin Street, Richmond, VA

Reservations required, please call (804) 377-3968

**Chef Eric Cohen's Fifth Year Anniversary
Barboursville Wine Dinner Menu**

First Course

Hushpuppy "tempura" shrimp with Parmesan cream corn and cilantro oil

Viognier Reserve 2006

Second Course

Chopped salad of romaine hearts, red onion, celery, applewood bacon, scallions, and toasted pecans, in a sweet poppy seed dressing

Vintage Rosé 2007

Third Course

Braised duck leg with tart cherry demi-glace, whipped sweet potatoes and toasted pistachios

Nebbiolo Reserve 2005

Fourth Course

Grilled hangar steak with smoked potato puree and mushroom sauce

Octagon IV Edition 1999 and VIII Edition 2005

Fifth Course

Mixed berries on sweet corn cake with vanilla sabayon topped with shaved almonds

Phileo NV

\$100 per person (does not include tax or gratuity)