



WINE TASTING & FLIGHTS

Wine Tasting | 20

Features two (2) whites & two (2) reds (1.5 oz each)
Viognier 2022, Rosé 2022, Rouge D'été 2019, Cabernet Franc 2020

Wine Flight | 25

Select 3 wines (3 oz each) from the by-the-glass wines available
Reserve wines not available

Signature Red Wine Flight | 35

Flight of Allure 2019, Allure 2020 & Echelon 2017 (3 oz each)

SPARKLING WINES

Thibaut-Janisson Blanc de Blanc | Bottle 50

100% Virginia-grown Chardonnay, Traditional Method

WHITE WINES

Vidal Blanc 2022 | Glass 9 | Bottle 26

Estate-grown, Whole-cluster Pressed, Stainless Steel Aged

Chardonnay Reserve 2022 | Glass 11 | Bottle 34

Estate-grown, Whole-cluster Pressed, Stainless Steel Aged

Serenity 2021 | Glass 10 | Bottle 29

Estate-grown Chardonnay, Stainless Steel Aged, 1% Residual Sugar

Viognier 2022 | Glass 11 | Bottle 32

Whole-cluster Pressed, Barrel Fermented, Native Ferment, MLF

Barrel Select Chardonnay 2022 | Bottle 38

100% Estate-grown, Whole-cluster Pressed, French Oak Puncheon

ROSÉ WINES

Rosa Natura 2022 | Glass 11 | Bottle 32

100% Merlot, Whole-Cluster Direct Press, Neutral French Oak

Rosé 2022 | Glass 10 | Bottle 30

Merlot, Tannat, Cabernet Franc, Petit Verdot Blend, Saignée

RED WINES

Rouge D'été 2019 | Glass 12 | Bottle 36

64% Cabernet Franc, 18% Merlot, 12% Cabernet Sauvignon
6% Petit Verdot, 16-month Neutral French Oak

Cabernet Franc 2020 | Glass 15 | Bottle 45

75% Cabernet Franc, 13% Merlot, 6% Cabernet Sauvignon
6% Petit Verdot, Native Ferment, 20-months French Oak

Trinity 2020 | Glass 15 | Bottle 45

46% Merlot, 31% Cabernet Sauvignon, 23% Cabernet Franc
Native Ferment, 20-months French Oak, 25% New Oak

Petit Verdot 2020 | Bottle 45

78% Petit Verdot, 11% Merlot, 11% Cabernet Franc
Native Ferment, 20-months French Oak, Neutral Oak

RESERVE WINES

Allure 2019 | Glass 21 | Bottle 65

67% Cabernet Sauvignon, 22% Petit Verdot, 11% Merlot
Native Ferment, 18-months French Oak, 50% New Oak

Allure 2020 | Glass 18 | Bottle 55

62% Merlot, 31% Cabernet Sauvignon, 7% Petit Verdot
20-months French Oak, 30% New Oak, Single Vineyard

Echelon 2017 | Glass 21 | Bottle 65

100% Merlot, Native Fermentation, Extended Maceration
22-months Albigeoise French Oak Barrels, 40% New Oak

CHEF'S TASTING & WINE PAIRING | 79

Four (4) courses from the menu selected by our
Executive Chef & paired with four (4) Lost Creek wines
Must be enjoyed by the entire table

CHEESE & CHARCUTERIE

Cheese Board | 28

Chef's selection three cheeses, Jams, Fruit, House-made Bread

Charcuterie Board | 28

Chef's selection of three cured meats, Pickles, House-made Bread

GARDEN

Burrata | 15

Tomato Jam, Arugula, Crispy Garlic, Aged Balsamic

Sundried Tomato Artichoke Dip | 11

Gilled Pita, Garlic Crunch

Mushroom Bisque | 12

Fine Herb Crème Fraîche, Truffle

Heirloom Carrots | 11

Curried Labneh, Sesami, Harrisa Honey

Little Gem "Wedge" | 14

Blue Cheese, Bacon, Red Onion, Tomato

WATER

Jumbo Shrimp* | 20

Andouille, Okra, Charred Tomato

Pan Seared Faroe Island Salmon* | 21

Quinoa, "Tabbouleh", Taziki, Cucumber Dill Relish

Smoked Trout* | 15

Apple, Puff Pastry, Red Onion, Caper Berries, Horseradish Crema

PASTURE

Braised Short Rib | 22

Blue Cheese Polenta, Caramelized Onions, Shallot Red Wine Sauce

Pork Belly | 19

Brussel Kraut, Caraway, Mustard Sauce

BAKERY

Flourless Chocolate Cake | 9

Salted Caramel, Vanilla Cream

Roasted Strawberry Cannolis | 12

Chantilly Cream, Strudel Crumb, Coulis

* Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

**A 20% gratuity is applied to parties of six (6) or more

Love Our Wines? Join the Harvest Club.

Complimentary Tastings, Discounts on wine, events & more!

Visit our new location Echelon Wine Bar at:

32 South King Street, Leesburg, Virginia 20175
(703) 829-9482 <https://echelonwinebar.com>