



## *Summer Wine Dinner, June 25, 2020*

Five small plates paired with crowd pleasing summer styled wines everyone will enjoy after you add them to your cellars for the upcoming social season.  
\$95 Please call 828.456.1930 to reserve your table.

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### *First*

#### **Chilled Shellfish & Green Apple Sambal**

Citrus/Cilantro/Green Chili/Keffir Lime/Tomato-Lemongrass Water  
*Trione, River Road Ranch, Russian River Valley, Sauvignon Blanc 2018*

### *Second*

#### **Interactive Carbonara**

Fresh Saffron Tagliarini/\*Quail Egg Yolk/House Made Crème Fraîche/Willow Springs Chives/Smoked Bacon  
*Carneros Highway, Chardonnay, Carneros 2018*

### *Third*

#### **Grape Vine Smoked & Wood Grilled Quail**

Rosemary Infused Roasted Red Grapes/Goat Cheese Cream/Fennel Pollen/Red Veined Sorrel/Dandelion/Pinot Noir Reduction  
*Brutocao, Slow Lopen Pinot Noir, Anderson Valley Mendocino 2016*

### *Fourth*

#### **Wood Grilled Lamb Tenderloin**

Fresh Blackberry-Cabernet Jam/Grilled Bares/Dry Jack & Tellicherry Peppercorn Grits  
*TyCaton, Cabernet Sauvignon Cuvée, Moon Mountain Sonoma, 2017*

### *Last*

#### **Summer Peach Compote & Brandy Diplomat Cream Almond Florentine**

Local Blackberries/Licorice Meringue Chards/Violet/Blackberry Foam  
*Chateau St. Vincent, Sauternes, 2015*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of cayenne jamood-borne illness, especially if you have certain medical conditions.*

*Tax & Tip Not Included*