



N.C. FINE WINES SOCIETY DINNER
June 06, 2019

FAMILY STYLE APPETIZERS

Hickory Grove Grilled Cheese, Tomato Jam, Arugula
Duck Liver Mousse, Red Onion Jam, Grilled Bread
Seared Pork Belly, Black Mustard, Pickled Vegetable

SANCTUARY VINEYARDS 2017 THE TRIANGLE

FIRST COURSE

Whit Acre Farms Arugula

apples, lady edison chips, candied almonds,
borage flours, whipped bleu cheese
apple cider vinaigrette

HERRERA VINEYARDS 2017 RIESLING

SECOND COURSE

Cast Iron Seared Scallops

smoked apples, candied bacon, celery hearts,
verjus glace, micro salad

JONES VON DREHLE 2017 PETIT MANSENG

THIRD COURSE

Joyce Farms Spiced Duck Breast

farro medio, preserved lemon, cipollini onions, blackberries, currants, red wine duck jus

HERRERA VINEYARDS 2017 TANNAT

FOURTH COURSE

Braised Beef Short Rib

sous vide carrots and fingerling potatoes,
ramp au poivre

CELLAR 4201 CHEROKEE RED

FIFTH COURSE

Berry Tart

smoked berry compote

JOLO VINEYARDS 2014 MUDDY PAWS