



***North Carolina Wine Festival  
Wine Dinner Featuring Childress Vineyard***

**Champagne Toast**

Blanc De Blancs Victory Cuvee

**First Course**

2008 Sauvignon Blanc

**Elodie Farms Fried Goat Cheese**

Lemon Micro Greens, Local Shrimp Succotash Drizzled with an Arugula Coulis

**Second Course**

2009 Chardonnay

**Carolina Gumbo**

Okra, Local Shrimp and Sneads Ferry Clams Served in a Ham Hock Broth

**Third Course**

2008 Riesling

**Crispy Fried Elizabeth City Oysters**

Accompanied by Black Eye Peas and a Sweet Carolina Corn Relish

**Fourth Course**

2007 Meritage

**Beech Ridge Farm Pork Tenderloin (Tapas)**

Bourbon Glazed and Accompanied by Baby Yukon Gold Potatoes,  
Cider Braised Carolina Greens and Finished with a Tangy Barbecue Jus

**Pecan and Parmesan Crusted N.C. Trout (Tapas)**

Butternut Squash Risotto, Collard Green Coleslaw and Basil Butter Sauce

**Fifth Course**

2009 Late Harvest Viognier

**North Carolina Sweet Potato Brioche Bread Pudding**

Served with a Zabaglione Sauce