

Southern American Fare

NO. **0003**

New Year's Eve 2014 BATCH

ONE

FLOUNDER TARTAR

Kohlrabi Pickles, Cornbread Croutons, Crispy Capers,
and Georgia Olive Oil

Wine pairing: Éric Chevalier Chardonnay

TWO

WOKC SIX-MONTH COUNTRY HAM

Pear, Sweet Grass Dairy Thomasville Tomme, Honeycomb,
Black Pepper-Cheddar Crackers

Wine pairing: Albinea Canali Lambrusco

THREE

STUFFED QUAIL BREAST

Smoked Bacon-Cornbread Stuffing,
Sherry-Maple Gastrique

Wine pairing: Qupé Syrah

FOUR

choose one:

AMERICAN RED SNAPPER

Carolina Gold Rice, Lady Peas, Collard Greens,
Trotter Sauce

Wine pairing: Dunham Cellars, Lewis Estate Riesling

RIBEYE MIGNON

Goat Cheese-Black Truffle Grits, Shaved Fresh Truffles,
Parsnip Creamed Spinach, Almond Butter

Wine pairing: Château du Seuil, Graves, Bordeaux, Cabernet Sauvignon

FIVE

SPICED CHOCOLATE CAKE

Sorghum Caramel Buttercream, Toasted Pecan Brittle

Wine pairing: Domaine la Tour Vieille, Banyuls Reserva

\$65 Per Person; \$95 with Wine Pairings