

Visiting Chef Dinner Series
August 6, 2010

CHEFS OF TWO CAROLINAS COLLABORATIVE DINNER

FISH STATION

Carolina Day Boat Seafood Martini

Smoked Sunburst Trout Salad

Fennel & Pear, Pickled Mustard Seeds, Honey Comb, Tarragon Dressing

Shrimp & White Cheddar Jalapeño Grit Cake

Southern Comfort BBQ, Cilantro Oil

Highland Brewery Cattail Peak Wheat Ale

CAROLINA TOMATOES

Marinated Sweet Yellow & Crostini

Fried Green Tomatoes

Candied Bacon, Local Goat Cheese

Smoked Tomato Broth Sips

Acini de Pepe, Mir Poix

Sliced Warm Breads

Pimento Cheese, Seasoned Oil, Soft Butter, Caramelized Eggplant

Shiner Smokehouse Mesquite Smoked Beer

FARM SELECTIONS

Watermelon & Arugula Salad

Micro Basil & Black Pepper

Seasonal Vegetable Antipasti & Basil Pesto

Whole Roasted Vegetables, Stuffed Artichoke Hearts, Prosciutto & Bleu Cheese Asparagus Bundles

Warm Chick Pea Salad

Orzo, Dried Fig, Barley

New Belgium Brewery Lips of Faith Belgian-Style Blond Ale

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MAIN

Stuffed Carolina Quail & Sweet Potato Succotash

Pulled Pork Shoulder

Silver Queen Corn Cakes, Bourbon BBQ

Pine Nut Chicken

Tagliatelle, Toasted Pinenuts, Golden Raisins, Whole Parsley & Lemon

Craggie Brewing Antebellum Ale

Grove Park Inn's Great Gatsby Abbey-Style Ale

LOCAL SWEETS

Baked Hendersonville Apples

Warm caramel, Vanilla Ice Cream

Marble Slab Pecan Pralines

Ginger Peach Tasse

Crème Franche, Lemon Verbena

"Moonshine"-Wildflower Honey-infused spirits

Pairings by Kevin Schwartz and Chad Willis.