

CHARLOTTE WINE & FOOD WEEKEND

Carpe Diem

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McCrorie Family Vineyards, Hank & Bernice McCrorie

Perception Wines, Mark Ray

Curry Scented Seared Sea Scallops Drizzled with an Apricot Beurre Blanc

Perception 2007 Sangiacamo Vineyard Chardonnay

Pepped Duck Prosciutto served with a Shaved Asparagus Mache Salad Tossed in a Cherry Vinaigrette. Served with a Goat Cheese Panna Cotta

Perception 2007 Russian River Valley Pinot Noir

North African Spiced Roasted Leg of Lamb served over a Pistachio Herb Cous Cous with Honey Roasted Caramelized Baby Carrots

Burly 2005 Napa Valley Cabernet Sauvignon

Walnut Shortbread Crusted Roasted Plum Tart served warm with Cardamom Caramel Sauce

Perception 2007 Russian River Valley Zinfandel