

# CHARLOTTE WINE & FOOD WEEKEND

Duke Mansion and Chateau Montelena Estates  
April 22, 2010

## **Butler Passed Hors d' oeuvre**

Fried smoked salmon and chive gnocchi  
topped with North Carolina Paddlefish Mollasol Roe

*Veuve Clicquot and 2008 Riesling*

## **First Course**

North Carolina Quail and Andouille En Croute  
foie gras chou croute, apple butter, and fried sage

*2007 Chardonnay*

## **Second Course**

Eden Farms Berkshire Molasses Braised Pork  
red apple frizzle, grilled figs, and Saba  
barbeque sauce

*2006 Zinfandel*

## **Entrée**

Crispy Short Ribs  
turnip gratin, sauté brussels, hazelnuts, and dried cranberries  
red wine reduction

*2006 Cabernet Sauvignon*  
*and*  
*tasting of the 2005 Estate Cabernet Sauvignon*

## **Dessert**

Spiced Zaire Chocolate Ganache  
blackberry, sweet cream and spiced pistachios  
pistachio tuile

*Port*  
*Coffee and Hot Tea*