

CHARLOTTE WINE & FOOD WEEKEND

The Fig Tree Ken Wright Cellars

Ken Wright

Reception

Veuve Clicquot Yellow Label

1st Course

Lobster Thermadore with Zucchini Marmalade

Ken Wright Cellars Chardonnay

2nd Course

Roasted Beet Napoleon with Goat Cheese and
Pistachio Pesto with Fried Shallots and Tarragon Oil

Ken Wright Cellars Savoya Vineyard 2008

Ken Wright Cellars Abbott Claim Vineyard 2008

3rd Course

Prosciutto wrapped Burgundy Helix Snails with Morel
Mushrooms in Gorgonzola Cream Sauce over Crostini

Ken Wright Cellars Canary Hill Vineyard 2008

Ken Wright Cellars Carter Vineyard 2008

4th Course

Braised Lamb Shank and Mascarpone Strudel with
Golden Raisins over Creamed Spinach

Tyrus Evan Claret Del Rio Vineyard 2005

Tyrus Evan Claret Walla Walla 2006

5th Course

Carrot Cake with Maple Cream Cheese
and Spicy Pecan Anglaise