

# CHARLOTTE WINE & FOOD WEEKEND

## **Robert Foley Winery**

*Robert Foley & Kelly Kehoe*

### **M5 Modern Mediterranean**

#### **Course One**

##### **“Carpaccio” of Hawaiian Hearts of Palm**

Kona Kampachi Sashimi, Asian Pear  
Candied Meyer Lemon

Pinot Blanc 2008

#### **Course Two**

##### **Pan Roasted Magret Duck Breast**

Crispy Duck Ham, Oven Dried Grapes  
Potato Gnocchi & Pine Nuts

Charbono 2008

#### **Course Three**

##### **Coriander Crusted Certified Angus Beef Strip Loin**

Tuscan Kale, Braised Pork Belly  
& Dried Blueberry Gastrique

Merlot 2007

#### **Course Four**

##### **Spiced Fig Stuffed Colorado Lamb Roulade**

Porcini Mushroom Farro, Candy Striped Beets  
Sweet Pea Shoots

Petite Sirah 2007

#### **Course Five**

Aged Dutch Gouda  
Dates, Salted Marconna Almonds  
Flatbread

Claret 2006

