

CHARLOTTE WINE & FOOD WEEKEND

Saintsbury Vineyards & Pewter Rose Bistro

Dick Ward

Course One

Warm Walnut-Brie Napoleon with House Made Crackers and Lingonberry-Onion Compote with Roasted Leeks

2008 GARNET Carneros Pinot Noir

2007 Carneros Pinot Noir

Course Two

Scallop Ceviche with Tropical Fruit, Cilantro, Mint and Roasted Coconut and Plantain Crisp

2008 Carneros Chardonnay

2007 Brown Ranch Chardonnay

Course Three

Pork Tenderloin with Pan Jus, 3-Onion Marmalade and Wild Mushroom Bread Pudding

2002 Carneros Pinot Noir

2000 Carneros Pinot Noir

Course Four

Moroccan Lamb Lollipop with Merguez, Lentil Salad, Roasted Peppers, Garlic Confit and Goat Cheese Crostini with Caramelized Shallot Bordelaise

2007 Stanly Ranch Pinot Noir

2007 Lee Vineyards Pinot Noir

2007 Brown Ranch Pinot Noir

Course Five

Cheese course-Thomasville Tomme, Idiazabal, and Garroxta

2007 Sawi Vineyard Sonoma Valley Syrah

2007 Rodgers Creek Carneros Syrah