

Southern American Fare

NO.

0002

BATCH

New Year's Eve 2014

ONE

FLOUNDER TARTAR

Kohlrabi Pickles, Cornbread Croutons, Crispy Capers,
and Georgia Olive Oil.

Wine pairing: Éric Chevalier Chardonnay

TWO

WOKC SIX MONTH COUNTRY HAM

Pear, Sweetgrass Dairy Thomasville Tomme, Honey Comb,
Black Pepper- Cheddar Crackers

Wine pairing: Albinea Canali Lambrusco

THREE

STUFFED QUAIL BREAST

Smoked Bacon- Cornbread Stuffing,
Sherry- Maple Gastrique

Wine pairing: Qupé Syrah

FOUR

choose one:

AMERICAN RED SNAPPER

Carolina Gold Rice, Lady Peas, Collard Greens,
Trotter Sauce

Wine pairing: Dunham Cellars, Lewis Estate Riesling

RIBEYE MIGNON

Goat Cheese-Black truffle Grits,
Parsnip Creamed Spinach, Olive Oil

Wine pairing: Château du Seuil, Bordeaux

FIVE

SPICED CHOCOLATE CAKE

Sorggum Caramel Buttercream, Cashew Brittle

Wine pairing: Domaine la Tour Vieille Banyuls