



FARM TO TABLE CLASS
September 20, 2009

Hors'douvres

Sweet Grass Dairy Goat Cheese Stuffed Squash Blossoms

Bacon Wrapped Mussel Crostini, Dijon Aioli

Green Pea Lettuce Soup, Gulf Blue Crab

Venison-Coriander Meatballs, Corn Butter

1st Course

Sambal Glazed River View Farms Pork Belly
Fragrant Rice and Garlic Scented Bok Choy

14 Hands Riesling, Washington State, 2007

2nd Course

Jalapeno Glazed Buford South Carolina Shrimp
Crispy Green Bean-Tomato Salad

Morgan Chardonnay, Monterey, California, 2007

3rd Course

Sage Salted Harris Ranch Beef Tenderloin, Bourbon-Leek Smashed Butternut
Squash, Balsamic Lemon Balm Reduction

Cline, Ancient Vines Mourvedre, 2007

4th Course

Ellijay Apple Fritters, Fig Reduction, Cardamom Ice Cream

Kracher, Beerenausleser, Austria, '06

Special Thanks

**Noring Specialty Produce, Dillwood Farms, Moore Farms
Taylor Organics, Crystal Organics**