



**CELEBRATING SEPTEMBER WINE DINNER  
WEDNESDAY SEPTEMBER 14th 2022**

**Welcome Bubbles**

*Veneto, Prosecco DOC Treviso, Italy*

**Locally Foraged Hen of the Woods Soup | Foie Gras & Goat Cheese Crostini**

*Raimat, Costers del Segre Albariño Saira, Spain (2021)*

**Roasted Beets, Plum & Pecan Salad | Baby Arugula, Pomegranate Molasses**

*Farmhouse, White Blend, California, USA (2020)*

**Quail 'Scotch Egg' | Ground Chicken, Panko, Tomato Chutney**

*Argento, Cabernet Franc Reserva, Argentina (2015)*

**North Carolina Trout | Baby Carrots, Fried Leeks, Summer Pea Puree**

*Chef's Table, Willamette Valley Pinot Noir (2018)*

**Raspberry Tartlet | House Cultivated Honey & Fig Glaze, Vanilla Cream**

*Bodegas Atalaya, Almansa Laya Red Wine, Spain (2019)*

**\$75 per person (plus tax & gratuity)**

*Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.*

*Please review the menu before reserving a table, menu modifications will not be possible.*

*Link below or call (828) 696 2001 for reservations*

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