



LYN FARMER EVENT

FRIDAY JUNE 23rd 2023

NEW WORLD Vs OLD WORLD WINE-OFF

Atlantic Lobster & Pamlico Sound Shrimp Ceviche   

Sweet Potato, Red Onions, Choclo, Cancha Corn*

Clos Henri 'Estate - Petit Clos' Sauvignon Blanc, Marlborough, New Zealand

Henri Bourgeois Sancerre Les Baronnes, Loire, France

Smoked Scottish Salmon Mousseline  

Crème Fraiche, Caviar

Kumeu River Village Chardonnay, Kumeu, New Zealand

Domaine Jean-Louis Mothe Vaucoupin Premier Cru, Chablis, France

Pressed Five Layer Berkshire Pork Belly  

Roasted Garlic Jus, Vegetable Mosaic

Joseph Drouhin Roserock Pinot Noir, Willamette Valley, Oregon, USA

Joseph Drouhin Cote de Nuits-Villages, Burgundy, France

Beef Short Rib Risotto 

Stump Farm Wild Mushrooms, Fresh Peas, Black Summer Truffles

CrossBarn by Paul Hobbs Napa Valley Cabernet Sauvignon, California, USA

Chateau Larose Trintaudon, Haut-Medoc, France

Coffee & French Macarons

\$125 per person (plus tax & gratuity) and it begins on the historic covered patio at 6pm
Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Wines and menu subject to change based on availability.

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

Link below or call (828) 696 2001 for reservations

<https://checkout.square.site/merchant/X3K4Z40XF0VZP/checkout/YMA27KIENDIJSBTDISKLT>

[A5](#)