

wine dinner with patricia kluge of kluge estates and chef shaun doty
tuesday, july 14, 2009

\$65 per person

chef's selection of hors d'oeuvres
kluge, blanc de blancs, 2004

organic eggplant soup, garlic pickles, ashland farms micro basil
albemarle rose, 2006

wild salmon, red wine, cabbage sauce, star anise
albemarle, simply red, 2004

fudge farms porchetta, local turnip greens, organic anson mill speckled grits, pot likker
kluge estate, new world red, 2004

chocolate tart, tuscan olive oil ice cream, orange caramel sauce
kluge cru

