



The Unknown Wines

April 25, 2019

Firsts

Country Ham "Chip", Lump Crab,
Marcona Almond Pesto, Pickled Peaches

2017 Paul Jaboulet Aîné Viognier

Appetizer

Applewood Smoked-Shrimp, Verlasso Salmon Crudo
Lemon Preserves, Fried Baby Limas

2017 Guy Breton Beaujoulais-Villages Cuvée Marylou

Entrée

Braised Pork Cheek
Hoop Cheddar-Polenta, Appalachia's Finest Chow-Chow,
Green Goddess Emulsion and Heirloom Tomato

2014 Finca Decero Petit Verdot

Fromage

Chèvre Three Ways
Candied-Pistachio, Cognac Brûlée and Toasted-Lardon Crusted
Tomato Jam and Apple Butter

2017 Champalou Vouvray Chenin Blanc

Dessert

La Pêche Melba Layer Cake
Raspberry-Champagne Syrup

Executive Chef

Nate Sargent

\$80 per person

Please call (828) 696-9094 for reservations