

From Harvest to Handcrafting: A Celebration of NC Wines Dinner Menu

Sparkling Pre-Dinner Reception

Passed Canapés/Gourmet Cheese Display

Wine Pairing: Biltmore Estate® Château Reserve Blanc de Blancs Sparkling

First Course

Carolina Gold Oyster On the Half Shell/Watermelon Mignonette/Sea Bean Salad

Wine Pairing: Biltmore® Reserve North Carolina Rosé

Second Course

Compressed Pork Belly/Bacon and Vidalia Onion Compote/Apple and Fennel Salad

Cottage Cheese Dill Rolls/Salted Vermont Butter

Wine Pairing: Biltmore® Reserve North Carolina Chardonnay

Third Course

24-Hour Braised Beef Short Ribs/Smoked Carrot Silk/Broccoli Rabe/Red Onion Jam

Wine Pairing: Biltmore® Reserve Cabernet Sauvignon

Fourth Course

Vanilla Bundt Cake/Mascarpone Cream/Strawberry and Raspberry Compote/Strawberry Powder

Wine Pairing: Biltmore Estate® Château Reserve Brut Red Sparkling