

Celebrating North Carolina Wines Dinner

May 29, 2026

Sparkling Pre-Dinner Reception

Gourmet Cheese Display

Passed Canapes:

Ricotta & Artichoke Pie/Roasted Tomato Jam

Smoked Duck Breast on Brioche Toast/ Blood Orange/Saffron Aioli

Seared Scallop/Tasso Ham/Tamarind Butter

Wine Pairing: Biltmore® Luminere Sparkling Wine

First Course: Appetizer

Crab & Main Lobster Cake/Saffron Aioli/Fennel Citrus Salad

Wine Pairing: Biltmore Estate® Sauvignon Blanc

Second Course: Salad

Artisan Greens/Toasted Marcona Almonds/Strawberry/Aged Parmesan/White Balsamic
Vinaigrette

Wine Pairing: Biltmore® Reserve North Carolina Rose

Third Course: Main

Overnight Braised Short Rib/Lemon & Herb Marinated Chicken Breast/Chef's Seasonal
Vegetable & Starch

**Wine Pairing: Biltmore® Reserve NC Cabernet Sauvignon and Biltmore® Reserve NC
Chardonnay**

Fourth Course: Dessert

Pastry Chef's Trio of Mini Seasonal Desserts

Wine Pairing: Biltmore® Reserve North Carolina Petite Manseng 2024