



Jon David Wine Dinner
With Chefs Joe Kindred & Jim Noble
22 September 2009
6:30 pm

First of The Season Autumn Squash Soup
Hazelnut, Apple, Brown Butter
Jean Francois Merieau "Bulles" Brut NV

Pan Seared Wild North Carolina Speckled Trout
Crispy Oyster & a Shallot, Savory Lemon Glace
Michel Delhommeau "Fruitiere" Muscadet 2007

Local Farm Egg Tagliatelle with Local Farm Duck Sugo
Le Paradou Rouge Cotes Du Luberon 2007

Wood-Grilled Tri Tip Steak
Olive Oil Potatoes, Demi & Beurre Rouge
Albane & Bertrand Minchin Valencay "Clos Delorme" 2006