

Beyond Rare Vintages

AN EVENING WITH CRISTIE KERR

Passed Hors d'Oeuvres - Todd Jackson Executive Chef at Wakefield Plantation

Serrano Ham Fritters with Goat Cheese, Garlic Chive, Piquillo Pepper Aioli
Coriander Cured Yellowtail, Basil, Preserved Lemon, Avocado Mousse

Kerr Cellars Sauvignon Blanc
Napa Valley

1st Course - James Patterson, Executive Chef of Porters Neck Country Club

Pan Seared Maine Diver Scallop, Romesco, Mint-Grapefruit Gremolata, Pancetta, Parsnip Crisps

Kerr Cellars Sauvignon Blanc
Napa Valley

2nd Course - Brandon Mullis, Executive Chef of Providence Country Club

Roasted Halibut, Brown Butter Corn Puree, English Peas, Sunchoke Chips, Chive Oil

Kerr Cellars Rued Vineyard Chardonnay
Sonoma Coast

3rd Course - John Crawford, Executive Chef of Raleigh Country Club

Sous Vide Duck Breast, Butternut Squash Puree, Fondant Sweet Potato, Sautéed Rapini,
Oven Roasted Pistachios, Raspberry Fig Sauce

Kerr Cellars Pinot Noir
Sonoma Coast

4th Course - Bruce McIntosh, Executive Chef at The Country Club of Asheville

Meyer Natural Angus Shortrib, Saffron Risotto, Roasted Mushrooms, Haricot Verts,
Buttermilk Shallots, Veal de Glace

Kerr Cellars Reserve Red
Napa Valley

5th Course - Chefs Curated Cheese Course - Featuring Sweet Grass Dairy

Green Hill, Cranberry & Pistachio Bouchée Mignonne
Asher Blue
Thomasville Tomme