

Simply “Zinful” Wine Pairing Dinner

Friday, August 14 6:30 p.m.

Hearth Restaurant at Sanders Ridge

Featuring RagApple Lassie & Sanders Ridge Wines

Course 1

Skillet Seared Duck Foie Gras

Fattened duck liver, seared crispy with a savory - sweet bread pudding & lingonberry zinfandel preserves

Course 2

NC Rabbit Ballotine

Bacon wrapped Roasted rabbit, stuffed with a savory rabbit forcemeat, drizzled with a zinfandel syrup with poached baby carrots & creamy Boonville Mill grits cake

Course 3

Pan Seared Veal Sweetbreads

On jasmine rice pilaf with roasted mushrooms, fried prosciutto and a zinfandel herb butter sauce

Course 4

Moroccan Spiced Rack of Lamb

With spicy sausage couscous and a rich rosemary zinfandel demi glace

Course 5

Cocoa Nib Torte

With dark chocolate zinfandel zabaglione