

# A New South Dinner - New World Wines

## Amusé bouche

Cajun Fish Beignets, Sweetwater IPA Batter & Remoulade Sauce  
Sparkling wine

## **Hors d' oeuvres**

Marinated Manchester Farms Quail breast on Cornbread Crostini with Green Tomato Marmalade  
Rosé Wine

## **Soup**

Apalachicola Oyster and Artichoke  
White Wine

## **Salad**

Hoppin' John Salad with Pecan Vinaigrette with Carrot & Apple Elixir Shot  
White Wine

## **Intermezzo**

Mint Julep Sorbet made with 13th Colony Southern Corn Whiskey

## **Fish**

Chesapeake Bay Crabmeat Casserolette  
White Wine

## **Entrée**

Peppered Beef Tenderloin with Mustard Moonshine Sauce and Fried Okra  
Red Wine

## **Cheese Board**

Sweet Grass Dairy: Thomasville Tomme, Green Hill, Georgia Gouda, Heat, Asher Blue, Black Swan, Holly Springs, Lil Moo  
Red wine

## **Dessert**

Selection of Southern Pies  
Dessert Wine

## **Afterward**

Chocolates, Cigars  
Peach Liqueur

[www.tableonedinners.com](http://www.tableonedinners.com)

**Chef Doug Powell Guest Chef Daryl Shular**

**Wine Expert Ophelia Santos**

March 3, 2012