

October 1, 2010

Chef Tim Byres-Smoke Restaurant, Dallas, Texas
Chef Marc Vetri-Vetri, Philadelphia, Pennsylvania
Chef Erik Fowler-Dudley's, Lexington, Kentucky

Passed Hors d'oeuvres

Foie Gras Pastrami with Fruit Mostarda
Smoked Kentucky Catfish Brandade-Crisp Potato, Blue Moon Farm's Candied Garlic
Beet Cannoli-Sapori d'Italia Goat Cheese Chestnut Mousse
Duncan Farms' Rabbit Gallentine-Gingered Carrot Puree, Iris Hills Farm Asian Pear Slaw

*Kentucky Wine Tasting-featuring River Bend Winery and Elk Creek Vineyards
Maker's Mark Specialty Cocktails
Kentucky Bourbon Barrel Ale*

First Course

Elmwood Farm's Butternut Squash Salad- Evan's Orchard Honey Crisp Apples, Hoot Owl Holler Farm's shaved Fennel
Dried Cranberries and Creamy Bluegrass Chevre Vinaigrette
Wild Horse 'Unbridled', Pinot Noir, Santa Barbara County

Second Course

Stone Cross Farm's Pork and Greens
Head Cheese, Smoked Ham and Jowl Bacon with Blackstrap Molasses, Raw Collard Green and fermented Pickle Salad
Mount Veeder Winery, Cabernet Sauvignon, Napa Valley

Third Course

Golden Sweet Onion Crêpe with Parmesan Brûlée and White Truffle Fonduta
Franciscan Estate, Cuvée Sauvage, Chardonnay, Carneros

Fourth Course

Blue Moon Farm's Lamb and Chile Mole- Smoked Sausage, grilled Loin and Spicy Meatball with Preserved Lemon
Maker's Mark Bourbon and Bourbon Barrel Foods' Sweet Sorghum
Ravenswood OLD HILL Vineyard, Zinfandel, Sonoma Valley

Fifth Course

Papaw Plantation's Cardamom scented Papaw Panna Cotta- Crisp Apple Chip and Saffron Syrup
Champagne Veuve Clicquot, Demi Sec NV, Reims, France

Royal Cup Coffee, Decaffeinated Coffee and Tea