



# TIME WARNER CABLE

## THE POWER OF YOU®

### Time Warner Cable Great Chefs of the South 2010 Hilton Head Island, South Carolina HHI Wine & Food Festival

**Tuesday, March 2, 2010**      7:00 p.m.      **Immersion into Southwestern Cuisine**  
**United Way Agency Feature:** Hilton Head Island Recreation Association Inc.

Location: Sante Fe Café, 807 William Hilton Parkway #700, HHI, SC 29928

Featured: Chef Sean Crosby, Chef James McHugh and Chef Austin Harris

Website: [www.santafecafeofhiltonhead.com](http://www.santafecafeofhiltonhead.com)

RSVP: Call the restaurant (843) 785.3838

Cost: \$65/person (not incl. tax & gratuity)

# of Attendees: 25

Event Description: Immersion into Southwestern Cuisine Paired with Wines from Southern Wine and Spirits' collections

Menu:

Lobster and brie quesadilla with a roasted red pepper sauce; J. Sparkling Wine

Painted dessert soup; Dry Creek Fume Blank

Spinach Salad with a warm bacon dressing; Row 11 Pinot Noir

Chipotle parmesan au gratin encrusted grouper; Stags Leap Chardonnay

Mesquite grilled veal chop with a sun dried cherry port wine sauce; Beringer Knights Valley Cabernet

**Thursday, March 4, 2010**      6:00 – 7:30 p.m.      **Waterside Wine Tasting**  
**United Way Agency Feature:** ACCESS Network Inc.

Location: Skull Creek Boathouse 397 Squire Pope Road, Hilton Head Island, SC, 29926

Featured: Chef Nick Unangst

Website: [www.facebook.com/skullcreekboathousehi](http://www.facebook.com/skullcreekboathousehi)

RSVP: Call the Restaurant (843)681-3663

Cost: \$20 per person

# of Attendees: 30

Event Description: Please join the Skull Creek Boathouse for a casual waterside wine tasting featuring Oregon's Witness Tree Vineyard's, Winemaker and Vineyard Manager Steven Westby. These award winning wines will be accompanied by samplings from the newly opened Skull Creek Boathouse's kitchen under the direction of Executive chef Nick Unangst.

Menu: TBA

**Thursday, March 4, 2010**      6:30 p.m.      **Iron Sommelier Challenge**  
**United Way Agency Feature:** Hope Haven of the Lowcountry

Location: Charlies L'etoile Verte, 8 New Orleans Road, HHI, SC 29928

Featured: Chef Todd Neish

Website: [www.charliesofhiltonhead.com](http://www.charliesofhiltonhead.com)

RSVP: Call the restaurant (843) 785.9277

Cost: \$75/person (not incl tax & gratuity)

# of Attendees: 40

Event Description: Chef Todd Neish challenges two Sommeliers (Chris Widnell, local wine consultant and writer for HH Monthly and Margaret Golson, Certified Sommelier and wine buyer for Charlie's) to pair up wine with his signature dishes. Guests rate each pairing

Schedule current as of February 23, 2010 (8 pages total)

**Time Warner Cable Great Chefs of the South**

**P. O. Box 5097, HHI, SC 29938 (800) 424-3387 Fax (843) 686-4169**

**[www.hiltonheadislandwineandfood.com](http://www.hiltonheadislandwineandfood.com)**



Hilton Head Island, South Carolina

based on the wine's compatibility with each dish. Therefore 2 wines will be paired with each dish for the guests to try. The wines will be offered as a blind tasting. After the ratings have been collected for each course (1 thru 10), the wines will be revealed. At the end of the evening, the Sommelier with the most points overall will win. There will be a diverse selection of wines from different value ranges and origins. It will be interesting to see what happens when people are not persuaded by brands and/or pricing. May the best Sommelier win!

Menu:

Napoleon, Fruits de Mer  
Butter poached scallops and shrimp layered with micro greens

Commeal Encrusted Blackeye Pea Croquettes  
Tomato-tasso marmalade

Carre of SC grass fed Lamb Encrusted in couscous with a Morel reduction.  
Served with potatoes Dauphinoise, baby carrots and spring peas

Bittersweet Chocolate-Citrus Tart Jasmine Whip Cream

**Saturday, March 6, 2010**      **2:00 – 6:00 p.m.**      **“Ports of Call” Topside Culinary Showcase**

**United Way Agency Feature:** Citizens Opposed to Domestic Abuse

Location: Sunset Pier at Lighthouse Beach, Harbortown Marina & Yacht Basin, The Sea Pines Resort

Featured: Chef Michael Ramey

Website: [www.seapines.com](http://www.seapines.com)

RSVP: Call (843) 843.1979 or visit our website for more information

Cost:\$ Advance purchase tickets \$39.00 (\$50.00 value)

# of Attendees: 50-65 People

Event Description: Join the Topside Restaurant for an inspired culinary special event at the Harbour Town's Lighthouse Pier at Sunset Beach, featuring food and wine from Ports of Call around the world. This promises to be a wonderful waterfront experience with local hand-craft artisans and entertainment on the Harbour Town's Lighthouse Pier overlooking Calibogue Sound. In case of inclement weather, the Culinary Showcase will be held at the Topside Restaurant.

Menu:

The Big Easy, Mississippi Delta, United States

Boudin “Arancini” with Garlic Aioli

*Saint Hallett, Poacher's Blend, Barossa Valley, 2008*

Blackened Voodoo Shrimp and Grit Galette, Bacon Vinaigrette & Frisée Salad

*Erath Pinot Noir, Oregon, 2008*

Central Pier, Docklands, Melbourne, Australia

Orange Glazed Lamb Chops with Baby Mince Meat Pasties

*Wyndham Estate George Wyndham Founder's Reserve Shiraz, South Australia, 2006*

Davidson Plum Clafouti & Biscuit, Wattle Seeds & White Chocolate Mousse

*Paringa Sparkling Shiraz, South Australia, 2008*

Marbella, Andalucia, Spain

Sautéed Atlantic Prawns with Garlic, Parsley and Spanish Albariño

*Spainsh Quarter Chardonnay/ Albarino blend, Spain 2006*

Flame Grilled Hanger Steak with Cabrales Blue Cheese Sauce

*Campo Viejo, Rioja, Spain 2006*



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Los Muertos Pier, Puerta Vallarta, Mexico

“Completo” Kobe Beef Hot Dog with Avocado, Onion, Tomatoes, Cilantro & Aji Chileno  
*Folie a Deux Menage a Trois, California, 2008*  
Corvina Ceviche with Cilantro, Avocado, Tomatoes & Popcorn “Croutons”  
*Sea Glass Sauvignon Blanc, Santa Barbara, 2008*

Fisherman’s Wharf, San Francisco, United States

Grilled, Hand Tossed Sourdough Pizza with “Flavors” of Cioppino  
*Stratton Lummis Unoaked Chardonnay, Napa Valley, 2007*  
Pork Belly & Oyster “Hot Pot” with Baby Bok Choy  
*Gloria Ferrer Sonoma Brut, Sonoma, NV*

**Sunday, March 7, 2010                      12:30 p.m.                      Sea Grass Champagne Sunday**  
**United Way Agency Feature:** American Red Cross Palmetto Chapter

Location: Sea Grass Grille, 807 William Hilton Pkwy, Suite #1000, HHI, SC 29928

Featured: Chef Chad Newman

Website: [www.seagrassgrille.com](http://www.seagrassgrille.com)

RSVP: Call the restaurant (843) 785.9990

Cost: \$42/person + tax and gratuity

# of Attendees: 50 People

Event Description: Several Champagnes to be served with complimentary food courses

Menu:

Carolina Tomato Tarts: Puff pastry shells filled with tomatoes, fresh basil, gruyere, mozzarella, and asiago cheese (Lunetta Prosecco)

First Course: Blackened Shrimp and Grits: Local spicy shrimp over cheesy stone ground grits (Veuve Clicquot Ponsardin)

Main Course: Petit Filet Mignon: Wild mushroom sauce, served with oven roasted fingerling potatoes, and Chad’s frittata with asparagus, prosciutto & crab (Ruinart Brut Rose)

Dessert: Fresh Fruit Crepe with a Berry Compote: (Louis Roederer Brut)

**Wednesday, March 10, 2010                      6:30 p.m.                      Great Chefs of the World Dinner**  
**United Way Agency Feature:** Boys and Girls Clubs of the Lowcountry

Location: Michael Anthony’s Cucina Italiana, New Orleans Plaza, HHI, SC

Featured: Chef Michael Cirafesi

Website: [www.michael-anthonys.com](http://www.michael-anthonys.com)

RSVP: Reservations Required: Call the restaurant (843)785.6272

Cost: \$65/person + tax & gratuity

# of Attendees: 60 People

Event Description: B.Y.O.B. (Bring Your Own Bottle) Dinner Celebrating Legendary Chefs

Menu:

*Coquilles St Jacques avec la Sauce Manguie et Huile de Cresson*

Sautéed sea scallops on a bed of zucchini with mango sauce and watercress oil

Roger Verge

“Le Moulin de Mougin”

Mougin, France

*Fusilli Fatti a Mano con Gambero Rosso, Cippoline Verde e Castagne*

Hand rolled fusilli, with fresh red prawns, spring onions and chestnuts



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Annie Felode  
"Enoteca Pinchioni"  
Florence, Italy

*La Caille Farcie de Foie Gras et Caramelisee avec Pommes Puree Truffee*  
Free range quail stuffed with foie gras, atop truffled mashed potatoes  
Joel Robuchon  
"L'Atelier de Joel Robuchon"  
Paris, France

*Soufflé Chaud au Chocolat et Armagnac*  
Hot chocolate and Armagnac soufflé cake  
Michel Guerard  
"Les Pres d'Eugenie" Michel Guerard  
Eugenie-les-Bains, France

**Wednesday, March 10, 2010**      **5:00 – 10:00 p.m.**    **Farm-to Table Open House Dinner**  
**United Way Agency Feature:** The Children's Center

Location: RedFish, 8 Archer Road, HHI, SC 29928  
Featured Chef: Sean Walsh  
Website: <http://www.redfishofhiltonhead.com/>  
RSVP: Call the restaurant (843)686.3388  
Cost: \$59/person

# of Attendees: unlimited

Event Description: Join us for a Farm-to-Table Open House dinner celebrating locally grown ingredients. Just drop by for dinner on Wednesday, March 10, and enjoy a four-course seasonal menu showcasing day boat locally caught seafood and all natural meats served with local fare from our garden, Bear Island Farms. Each course perfectly paired with a half glass of sustainable and/or organic wine.

Menu: TBA

**Thursday, March 11, 2010**      **6:00-9:00 p.m.**      **Terra d'Oro Winemaker Dinner**  
**United Way Agency Feature:** Meals on Wheels of Bluffton and Hilton Head

Location: Frankie Bones Restaurant, 1301 Main Street, HHI, SC 29926  
Featured: Chef Luke Lyons  
Website: [www.franiebonesrestaurant.com](http://www.franiebonesrestaurant.com)  
RSVP: Call the restaurant (843) 682.4455  
Cost: \$60/person + tax and gratuity

# of Attendees: 40

Event Description: Terra d'Oro Winemaker Dinner with Jeff Meyers & Tom Hines  
Vice President and General Manager Jeff Meyers has been with the winery his entire winemaking career since graduating with honors from the University of California, Davis Department of Viticulture and Enology in 1981. He is the most experienced winemaker in the Sierra foothills, with an encyclopedic knowledge of the region's viticulture. As Vice President and General Manager, Jeff is responsible for overseeing all aspects of the winery, including winemaking, viticulture, retail, and visitor operations. He is has been instrumental in developing Italian varietals and Syrah in the region, as well as defining a style of Zinfandel that has come to be identified with Amador County. His wines have received awards and accolades too numerous to mention. Jeff's unique talent is producing Amador County wines that showcase the region's robust fruit in a subtle, approachable style. His goal is to make rich, full-flavored reds with moderate tannins and good acidity; enjoyable now, but with the ability to age and develop gracefully in the cellar for up to ten years. Jeff's favorite grapes, Zinfandel, Syrah, and Italian varieties, are perfectly suited to this style. Jeff believes studying and observing how

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particular clones perform in the Amador County terroir determines how best to plant and farm the 400 acres of vineyards and ultimately produce the style of wine he desires. His signature wines include three reserve single vineyard Zinfandels: Terra d'Oro Zinfandel from a single block of 120 year old vines on historic Deaver Ranch, Terra d'Oro SHR, a unique field blend of Zinfandel, Petite Sirah, and Barbera from School House Road Vineyard, and Terra d'Oro Home Vineyard Zinfandel, a lush, full-bodied exemplar of classic Amador County Zinfandel. A genial baseball buff and avid Sacramento Kings fan, Jeff lives with his wife and two children in the Sierra foothills.

Menu: Featured Wines: Pino Grigio, Barbera, Zinfandel, Single Vineyard Zinfandel, Moscato & Zinfandel Port

Hors d'Ouvres

Prosciutto and Melon

Grilled Hallumi Cheese with Mango and Arugula

Appetizer

Seared Scallop

Pumpkin seed pesto, vanilla butter and carrot

Entrée

Choice of,

Pan Roasted NY Strip Steak

Pepper roasted fingerling potatoes, caramelized cauliflower and zinfandel reduction

or

Grilled Atlantic Swordfish

Whipped Yukon gold potatoes, pepper dew salsa, arugula and lemon butter

Dessert

White Wine Poached Pear

Stuffed with mascarpone cheese and hazelnuts, orange blossom honey and hazelnut brittle

**Thursday, March 11, 2010**

**6:00 p.m.**

**La Fête des Divas & Kluge Estate**

**United Way Agency Feature:** Ronald McDonald Care Mobile

Location: Sea Pines home of Kathleen Speer

Featured: Chef Christine Bohn

Website: [www.christinescatering.com](http://www.christinescatering.com)

RSVP: Call 843) 785.4646

Cost:\$75/person

# of Attendees: 30

Event Description: Menu created and prepared by Chef Christine Bohn, Christine's Catering. Wine pairings by Kluge Estate Winery & Vineyard. Hosted by Kathleen Speer at her Sea Pines Home on the Harbourtown Links. Reception and 6-course seated tasting dinner for the divas" hosted by an accomplished woman, prepared by one of the area's top woman chefs and featuring wine pairings by an award-winning woman owned winery (including five medals at 2010 HHI Int'l Wine Judging and Competition ).

Menu:

Welcome "bubbly" reception with passed appetizers:

- Applewood Smoked Bacon Wrapped Dates Stuffed with Lamb
- Mini Lobster Rolls
- Seared Tuna Nachos

Seated 6-course "tasting" menu featuring:

- Carrot Ginger Soup
- Seared Scallop served over Baby Greens with Citrus Sauce
- Ti Leaf Steamed Mahi over Sushi Rice
- Pink Peppercorn Lamb Lollipops over Veggie Quinoa
- Chocolate Dulce Leche Bars with Raspberries
- Cheese Selections with Walnuts

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**Thursday, March 11, 2010 6: 30 p.m. Geyser Peak Wine Dinner**  
**United Way Agency Feature:** Literacy Volunteers of the Lowcountry

Location: Marleys Island Grille, 35 Office Park Road, HHI, SC 29928

Featured: Chef Brad Blake

Website: [www.MarleysIslandGrille.com](http://www.MarleysIslandGrille.com)

RSVP: Call the restaurant (843)686.5800

Cost: \$45/person

#of Attendees: 40

Event Description: This event will focus on food and wine pairings and allow individuals the opportunity to try different wines and foods to enhance their palate. (Ask Chef about his Seafood Mulligatawny that was served at HHI Soup Challenge)

Menu: Guest Speaker Ralph Terrio

Sauvignon Blanc

Seared manchego cheese, grilled pita, mixed greens, lemon and brandy

Chardonnay

Blackened Sea Scallops over mixed greens with a peach balsamic vinaigrette, pickled onions, candied pecans

Cabernet Sauvignon

Herbed lambchops with lingonberry and mint demi glaze, blue cheese scalloped potatoes and asparagus

Merlot

Bitter Sweet Chocolate and Black cherry cobbler, with vanilla bean creme anglaise

**Thursday March 11, 2010 6:30 p.m. Biltmore at The Westin Wine Dinner**  
**United Way Agency Feature:** Lowcountry Habitat for Humanity

Location: The Westin Hilton Head Island Resort & Spa, 2 Grasslawn Avenue HHI, SC 29928 (Port Royal Plantation)

Featured: Executive Chef Don Reinhardt

Website: [www.westinHHI.com/wineandfood](http://www.westinHHI.com/wineandfood)

RSVP: (843) 681.4000 ext 7065

Cost: \$55/person (inclusive of tax and service charge)

# of Attendees: unlimited

Event Description: Join the Westin Hilton Head Island Resort & Spa for an evening of contemporary cuisine and pairings with Biltmore Wines. Enjoy a three course meal with different Biltmore wines to see what pairs well and why. A fun way to discover how different wines can highlight the essences of different foods and flavors.

Menu

- poached pear salad: spring greens, hearts of palm, crispy walnuts, shiraz-poached pear, raspberry vinaigrette
- fire-roasted cobia: line-caught cobia, rock shrimp beurre blanc, white cheddar grits, citrus tempura zucchini
- "burnt" cheesecake: delicate crème brulee cheesecake, chocolate covered banana, minted peach compote

**Featured Wines:**

Featured wines will showcase the Biltmore Reserve Collection (North Carolina Chardonnay, Russian River Valley Pinot Noir, and Alexander Valley Cabernet Sauvignon), the Biltmore Sparkling Collection as well as Blanc de Blancs.

**The story behind our new Biltmore Reserve Collection:** Biltmore's founder George Vanderbilt was legendary for his hospitality and passion for the very best, a legacy that inspires our winemakers to seek superb domestic vintages including those from our own estate vineyards for our Biltmore Reserve collection. Outstanding grapes are selected from vineyards in leading wine regions for these premium quality wines that reflect their source.

**The story behind our Sparkling Collection:** The award-winning Biltmore™ sparkling wines are part of our grand legacy, and they embody the gracious hospitality of George Vanderbilt's estate. Well regarded for their exceptional quality, the grapes for our

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sparkling wines are harvested with a high acidity and fermented in stainless steel at cool temperatures. The wines then undergo a second fermentation in the bottle, the traditional *méthode champenoise*, which creates a crisp wine with tiny bubbles. The wine is then aged for at least a year before disgorging.

**Thursday, March 11, 2010 6:45 p.m. Food Pairings & Wineries owned by Cht. St. Michelle**  
**United Way Agency Feature:** Born To Read

Location: Aqua Grille & Lounge

Featured: Chef Eric Seaglund

Website: <http://www.aquagrilleandlounge.com/>

RSVP: Call the restaurant (843).341.3331 or [jgerber@aquagrilleandlounge.com](mailto:jgerber@aquagrilleandlounge.com).

Cost: \$65 ++ per person

# of Attendees: Seating is limited

Event Description: *Gourmet food & wine pairings showcasing wineries owned by Cht. St. Michelle with Shane Owens.*

Menu:

Served as our reception wine with a passed appetizer of shrimp & scallop ceviche made with chorizo  
NV Nicolas Feuillatte, France, Brut

Local Shrimp, bronzed and served with papaya, kiwi & arugula served on an Asiago crisp  
With 2007 Stag's Leap, Napa Valley, Sauvignon Blanc

Swordfish Napoleon – medallions stacked with garlic, creamed spinach & served over house made lemon, basil spätzle  
With 2008 Bramito del Cervo, Umbria, Chardonnay

Mocha rubbed lamb chops, with roasted garlic & parmesan whipped potatoes, finished with an exotic mushroom butter  
With 2006 Antica, Napa Valley, Estate Cabernet Sauvignon

Double chocolate cheese cake with an Oreo crumb crust  
With 2005 Col Solare, Columbia Valley, Red Table Wine (Meritage)

**Thursday, March 11, 2010 7:00 p.m. King Estate Dinner at Robert Irvine's eat!**  
**United Way Agency Feature:** Child Abuse Prevention Association (CAPA)

Location: Robert Irvine's eat!, The Village at Wexford

Featured: Chef Robert Irvine

Website: <http://www.eathhi.com/>

RSVP: Call the restaurant (843) 785-4850, or email Nate Schuppert - [nate@eathhi.com](mailto:nate@eathhi.com)

Cost: \$80 per person (tax & gratuity are extra)

# of Attendees: 90

Event Description: King Estate Winery Dinner: March 11, 7 p.m. -- Join us for fabulous evening featuring an innovative and tantalizing 5-course menu artfully prepared by the culinary staff of Robert Irvine's eat!, and skillfully paired with superb organic wines courtesy Oregon's reputable [King Estate Winery](#).

Founded in 1991 by the King family, King Estate produces exceptional Pinot Noir, Pinot Gris and Chardonnay.

Menu: TBA

**Friday, March 12, 2010 7:00 Reception, 7:30 Dinner 5 Guys and the Gullah Diva**  
**United Way Agency Feature:** Deep Well Project

Location: Coastal Discovery Museum at Honey Horn Plantation

Featured: Chef Yuri Gow, Antonios <http://www.antonios.net/>

Chef Eric Sayers, CQ's <http://www.cqsrestaurant.com/>

Chef Peter Zoole, CQ's

Chef Keith Josefiaz, Old Fort Pub <http://www.oldfortpub.com>



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Chef Glen Barroncini, Celebrations Catering & Events <http://www.wecelebrateyou.com/>  
Sallie Anne Robinson, Cooking & Living the Daufuskie Gullah Way with Sallie Robinson

Websites: <http://sallieanncooks.ning.com/>

RSVP: call Celebrations Catering & Events at 843.689.7526 or visit: [sallieanncooks.ning.com](http://sallieanncooks.ning.com) or [wecelebrateyou.com](http://www.wecelebrateyou.com)

Cost: \$65

# of Attendees: 40/max.

Event Description: *The Lowrey Group and Honey Horn Plantation invite you to join them for extraordinary evening when culinary prowess and Gullah flavor collide. The event, "Five Guys and A Gullah Diva" will showcase a rare collaboration between celebrity chef, book author and Gullah ambassador Sallie Ann Robinson and five of the area's most talented chefs.*

Celebrity chef and book author Sallie Ann Robinson weaves memories of her Gullah upbringing with her well-respected culinary expertise throughout the pages of her latest cookbook, *Gullah Home Cooking the Daufuskie Way*. Next month five of the island's top five chefs will have the opportunity to offer their interpretations of Robinson's Gullah-style recipes including selections like Momma's Shrimp and "Tada" Salad, Ol'Fuskie Fried Crab Rice, Hot Sticky Bush Blackberry Dumplings. These and other savory dishes from Robinson's popular cookbook will grace the tables of the upcoming event, "Five Guys and A Gullah Diva," at the Coastal Discovery Museum at Honey Horn Plantation on March 12<sup>th</sup>. The participating chefs hail from the Lowrey Group restaurants, as well as from the company's catering and events division. The line-up features Chef Yuri Gow from Antonio's Restaurant, Chef Keith Josefiak from Old Fort Pub Restaurant, Chef Eric Sayers from CQ's Restaurant, Chef Peter Zoole also from CQ's and Chefs Andy Borgmeier and Glen Barroncini from Celebrations Catering & Events.

Reception | 7:00 pm

*Tasty Hors D'Oeuvres prepared by All Five Guys and Sallie Ann, the Gullah Diva*

Interactive Demo:

*Ol' 'Fuskie Fried Crab Rice*

*Master Gullah Cook, Cook Book Author & Gullah Diva Sallie Ann Robinson*

Dinner | 7:30 pm

*Momma's Shrimp and "Tada" Salad*

*Chef Yuri Gow*

*Antonio's Restaurant*

*Roasted Local Sheepshead, crab and shrimp stuffing*

*Chef Keith Josefiak*

*Old Fort Pub Restaurant*

*Barbecued Manchester Farms Quail, black eyed pea salad & Ol' Field Fried Rabbit*

*Chef Eric Sayers*

*CQ's Restaurant*

*Pork Chops with Gravy, Fried Ribs*

*Yellow Squash and Bacon*

*Chef Peter Zoole*

*CQ's Restaurant*

*Hot Sticky Bush Blackberry Dumplings*

*Sallie's Favorite Carrot Cake*

*Chef Glenn Barroncini*

*Celebrations Catering & Events*

**Friday, March 12, 2010**

**7:30 - 10:30 p.m. A Taste of Lodi with Michael David Winery**

**United Way Agency Feature: Second Helpings**

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Location: WiseGuys Restaurant & Lounge, 1513 Main Street, HHI, SC 29928

Featured: Chef Russell Keane

Website: [www.wiseguysghi.com](http://www.wiseguysghi.com)

RSVP: Call the restaurant (843)842.8866

Cost: Free wine and food pairing tasting, additional beverage and food items available from WG menu for purchase

# of Attendees: Lots We Hope!

Event Description: Wine tastings & cocktail party WiseGuys style!

Menu: Small Bite Tastings from Chef Action Stations Manned by Chef Russell paired with the Michael David Wine Portfolio~ Seven Deadly Zins, Seven Heavenly Chards, 6<sup>th</sup> Sense Syrah, Incognito, Earthquake, Duet and more!



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