



Regional Flavors on the Lake

Amuse Bouche

Mini Pulled Pork Sandwich with Jones Farm Summer Vegetable Slaw
(Chef Celina Tio - Julia(n), Kansas City, Missouri)
NV Firelands, Riesling, Methode Champenoise

1st Course

Chilled Grilled Ohio Asparagus with Warm Truffle Egg Espuma, Heirloom Tomatoes, Gold Pea Tendrils
(Chef Kenny Gilbert - Capella, Telluride, Colorado)
2007 Harpersfield Vineyard, St. Fiacre, Pinot Gris

2nd Course

Florida Rock Shrimp on Organic Squash, Georgia Peaches, Toasted Peanut, Buttermilk Emulsion
(Chef Richard Gras - The Ritz-Carlton, Amelia Island, Florida)
2008 Kinkead Ridge, Revelations

3rd Course

Connecticut Diver Sea Scallops, English Pea Soup, Citrus Marigolds
(Chef Leo Bushey - The Hartford Club, Hartford, Connecticut)
2008 Kinkead Ridge, Viognier-Roussane

4th Course

Seared Tuna, Duck Prosciutto, Chef's Garden Vegetable Chow Chow, Sweet Potato Puree, Micro Collards
(Chef Charles Mereday - Battle House, Mobile, Alabama)
2006 Chateau Grand Traverse, "Ship of Fools"

Intermezzo

Watermelon Granita, Pickled Rind and Sicilian Sea Salt

5th Course

Slow Cooked Pork Trotter, Home Made Hominy, Summer Succotash, Smoked Paprika and Pepper Puree
(Chef Craig Deihl - Cypress Restaurant, Charleston, South Carolina)
2006 Chateau Virgile, "Cuvee l'Eneide" Costieres de Nimes

6th Course

Utah Elk Loin, Tasting of Garden Carrot, Mormon Carrot Cake, Sauternes Golden Raisins, Spicy Walnuts
(Chef Zane Holmquist - Stein Eriksen Lodge, Park City, Utah)
2005 Chateau Cantenac, Saint Emillion

Pre-Dessert

Corn Pudding, Anise Panna Cotta, Lemon Confiture, Blueberries, Popcorn Shoots

7th Course

Smoked Mission Figs, Coriander Shortbread, Fresh Raspberries, Olive Oil-Chocolate Chip Ice Cream
(Pastry Chef Veronica Laramie - EVE Restaurant, Berkeley California)
2006 Pelee Island Winery, Vidal, Ice Wine

Mignardises Provided by Chocolatier Blue, Berkley, California