

~ Reception ~

Southern Right Sauvignon Blanc

~ First Course ~

Fried Green Tomatoes

*roasted pear yogurt, maine crab, crispy pig ears, smoked almonds,
black lime vinaigrette, dressed arugula*

Hamilton Russell Chardonnay

~ Second Course ~

Indiana Ramp & Ricotta Agnolotti

*roasted spiced lamb confit, pea purée, bone marrow tomato sugo,
gruyere, hot curry breadcrumbs*

Southern Right Pinotage

~ Third Course ~

Miso Glazed Pork Belly

*red wine morel mushroom risotto, oregano oil, ratatouille gratin,
asparagus goat cheese pesto, smoked onion ring, chervil*

Hamilton Russell Bramble Hills Pinot Noir

~ Fourth Course ~

Cinnamon Sugar Zeppoles

brown butter pecan crème fraiche

Hamilton Russell Pinot Noir