

euphoria

a higher state of food, wine and music



Guest Chefs

Frank Stitt, Executive Chef, Highlands Bar & Grill & Bottega, Birmingham, Alabama
Michael Paley Executive Chef, Proof on Main, Louisville, Kentucky

Host Chef

Anthony Gray, Executive Chef, High Cotton, Greenville & Charleston, SC

Wines from Grateful Palate

Hors d'oeuvres

Canapes and Passed Appetizers

Roogel Riesling

First Course by Michael Paley

Crudo of Yellowfin Tuna

with Bunch beets, Cariole goat cheese, pickled pistacios, grape saba

Trevor Jones Virgin Chardonnay

Second Course by Frank Stitt

Rabbit Torino

Whole Rabbit stuffed with Dried Plums, Greens and Rosemary

Wrapped in Pancetta, served with Polenta

M. Phillips Holly's Blend Verdello

Third Course by Anthony Gray

Bethal Trails Farm Free Range Lamb

Braised Shoulder Crepinette, Carved leg, Sweet Fennel Sausage with Anson Mills Farro Verde, Arugula,

Mission Fig Merlot Vinaigrette

Samuels Gorge Grenache & Boarding Pass First Class Shiraz

Fourth Course by Jason Hackett

Fishers Orchard Peach Tart with Vanilla Bean Ice cream, Bell Farms Honey, Toasted Peanuts

Lilly Pilly Noble dessert blend

Presented by



BON SECOURS
ST. FRANCIS HEALTH SYSTEM