

euphoria

a higher state of food, wine and music

THE LOFT
AT SOBY'S

Guest Chefs:

Virginia Willis, Chef, Cookbook Author, Editor, Producer, Food Stylist; Atlanta, Georgia
David Guas, Pastry Chef / Owner, Bayou Bakery, Alexandria, Virginia

Host Chef:

Shaun Garcia, Chef de Cuisine, Soby's New South Cuisine

Wines by Walnut City Wineworks

First Course:

Roasted Heirloom Apple Bisque, Elderberry Preserves

Second Course:

Frisee Salad with Poached Egg and Benton's Bacon

Third Course:

Seared Oak Island Scallops, Fresh Shell Bean Succotash, Late Summer Toy Box Tomatoes

Fourth Course:

Braised Short Ribs, Horseradish Mashed Potatoes, Anna's Twice-Backed Spinach Soufflés

Fifth Course:

Smoked Chocolate Pave, Poached Kumquats, Pistachios

Friandises

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