

# TASTE OF THE SOUTH

2006  
SOUTHERN FOODWAYS ALLIANCE  
GALA DINNER



## **“Daddy’s Little Pumpkin”**

Kentucky Pumpkin Soup Dumpling with Corn Bread Crouton & Bacon Jus

EDWARD LEE  
610 MAGNOLIA, LOUISVILLE, KENTUCKY

2004 ROUSSANNE, “The Gabhar”, James Berry Vineyard, Paso Robles

## **Sumac Braised Pork Belly**

Black-Eyed Peas, Hot pepper jelly, Collards

SEAN BROCK  
CAPITOL GRILLE, NASHVILLE, TENNESSEE

2004 ROUSSANNE, “The Limóid Cior”, Paso Robles

## **Pan Roasted Pouisson Breast**

Smoked Ham Hock, Creamed Winter Greens and a Piquant Peanut Jus

LINTON HOPKINS  
RESTAURANT EUGENE, ATLANTA, GEORGIA

2004 “THE CELEIDH” Rosé Wine, Paso Robles

## **Mustard Glazed Carolina Rockfish**

with Johnston County Country Ham, Truffled Stone  
Ground Grits and Apple Cider Gastrique

SAM MCGANN  
THE BLUE POINT, DUCK, NORTH CAROLINA

2004 GRENACHE BLANC, Paso Robles

## **“Sugar & Spice”**

Lacquered Duck Breast & Foie Gras with Mayhaws, Turnips and Mustard Greens

JOHN BESH  
RESTAURANT AUGUST, NEW ORLEANS, LOUISIANA

2003 “THE AISLING”, Syrah, Paso Robles

## **Baba of Fruitcake**

and Orange Pritchard’s Rum Custard with Jellies and Sheep’s Cheese

MAGGIE DAVIDSON  
BLACKBERRY FARM, WALLAND, TENNESSEE

2003 “THE BERWYN”, Roussanne Vin Doux Natural, Paso Robles

HOST CHEF  
EXECUTIVE CHEF JOHN FLEER  
BLACKBERRY FARM, WALLAND, TENNESSEE

BLACKBERRY FARM

*We gratefully acknowledge Lexus, the Preferred Vehicle of Blackberry Farm and Jack Daniel’s Distillery for their sponsorship of this event.*

