



**“It is indeed bad to eat apples. It is better to make them all into cider.”**

Benjamin Franklin

### **First Course**

Mixed bistro greens salad with petite basque cheese,  
port cherries  
& maple balsamic vinaigrette

*Foggy Ridge Hard Cider “Sweet Stayman”*

### **Second Course**

Roasted butternut squash soup with curry & crème fraiche

*Foggy Ridge Hard Cider “First Fruit”*

### **Third Course**

Seared scallops with smoked cheddar grits  
duck confit salad and truffle essence

*Newton Chardonnay, organic 2005*

### **Fourth Course**

Bacon wrapped pork tenderloin  
with sweet potato puree, braised swiss chard and fig reduction

*Neyers Zinfandel Contra Costa County 2005*

### **Fifth Course**

Apple caramel bread pudding with cinnamon cream

*Foggy Ridge Hard Cider “Pippen Gold”*

*Executive Chef Tad Engstrom  
Chef de Cuisine Jeremy Elliott*



**Slow Food®**  
Piedmont Triad