



## Spring Wine Pairing Dinner:

### *Una giornata in Appalachia*

Friday, April 17, 2026

#### *Colazione* (“23 Sangiovese)

Biscuits and gravy: House-made sweet potato biscuits, with mushroom and venison gravy infused with thyme, mushroom garum, and sweet smoked paprika; topped with fresh thyme and grated egg yolk (Primitive Farms—Stuart, VA)

#### *Mezze* (“25 “Lirico”)

Southern spreads: smoked mountain trout dip topped with trout caviar (Sunburst Trout Farms—Waynesville, NC) and chili crisp pimento cheese; served with house-made benne seed crackers, sunflower shoots and house-pickled local vegetables (Riverstone Organic Farm—Floyd, VA)

#### *Pranzo* (“24 “Rosa”)

BLT: house-made focaccia; topped with tomatoes, pesto, thick-cut crispy pork belly, and garlic aioli; garnished with pickled shallots and local radish confetti (Riverstone)

#### *Primi* (“25 Chardonnay)

Mac n’ cheese and chicken tenders: buttermilk-brined chicken breast strips, fried and glazed in Nashville hot oil; served atop creamy smoked Gruyère and cheddar mac and cheese, with golden ramp cornbread crumbles and crispy pancetta bits

#### *Secondi* (“24 “Toscanello”)

Sunday roast: red-wine-braised chuck tail (Brasstown Beef—Brasstown, NC), topped with collard green chimichurri; served over creamy rosemary and parmesan stone-ground grits; alongside fried fingerling potatoes and spiced, glazed carrots (Riverstone)

#### *Dolce* (“20 “Buffalo”)

Cocoa Mia’s sawdust pie: an ode to the past where coconut cream meets pecan meets banoffee pie; gooey pecan, coconut and graham crackers topped with hidden slices of banana and whipped cream; garnished with shaved chocolate