



# Southern Cuisine

## Wine Pairings Dinner

**FIRST COURSE** *Sauvignon Blanc, Groth*  
**Southern Fried Chicken with Osetra Caviar**

**SECOND COURSE** *Pinot Gris, A to Z*  
**Butter Poached Shrimp with Pencil Cob Corn Grits and Truffle Cheddar Cheese**

**THIRD COURSE** *Russian River Chardonnay, Hartford Court*  
**Sauteed Flounder with Southern Pea Succotash Saffron**

**ENTREE** *Cotes du Rhone, Cellier du Pont d'Arc*  
**Bourbon Apple Cider Glaze Pork Tenderloin**

**DESSERT** *Red Blend, Callia Bella*  
**Kentucky Butter Cake with Greenbrier Peaches and Vanilla Ice Cream**

