



Natchez Food and Wine Festival An Invitation to the Natchez Table

Dunleith

July 30, 2016

- Appetizers - Served Family Style

Gulf Shrimp a la Planch with Thai Green Curry Coconut Broth

Tempura Avocado with Blackberry Salsa and Lime Crème Fraiche

Benton's Country Ham "Prosciutto Style" with Cheese Biscuits and Tennessee Figs

Grilled Scallop Crudo with Candied Garlic, Crispy Ham, Citrus Zest and Thai Basil

Chef Karen Carrier-The Beauty Shop, Memphis

*Paired with Bristow Fresh Blackberry French 75 and Cathead Honeysuckle Basil Mojito
Elk Cove Riesling*

Plated Appetizer

Fried Chicken and Watermelon-Griddled Cornbread Cake-Sweet Potato Butter-Watermelon Jelly-

Buttermilk Fried Chicken-Sweet Potato Hot Sauce-Watermelon Pickles

Chef David Leathers, Forklift, Tupelo

*Paired with Cathead Vodka Fresh Blueberry and Mint Lemonade
Wente Morning Fog Chardonnay*

Second Course

Gulf Coast Bouillabaisse Terrine with Summer Vegetables

Chef Paul Adair, The Gathering at Livingston Mercantile

Paired with Michtner's Fresh Fennel Sazerac or Wente Louis Mel Sauvignon Blanc

- Entrées -

Striped Bass & Royal Red Hoppin'- John. Delta Blues Millet Cake-

Tasso 'Spam' - MS Lady Pea 'Caviar

Chef Louis Larose, Lou's Full Serve, Ridgeland

Paired with Wente Riva Ranch Chardonnay

Raynes Farm Wagyu Beef, Local Chanterelles, Charred Onion Soubise, Fermented Peach Glaze

Chef Philip Lopez, ROOT, New Orleans

Paired with Wente Charles Wetmore Cabernet Sauvignon

- Dessert -

"Peaches and Cream" Flourless White Chocolate Cake, Amaretto Marinated Peaches, Peach Crumb,

Lightly Whipped Cream

Chef Laura Stricklin, Walker's Drive In, Jackson

Paired with Dolin Blanc Vermouth Spritzer

The Rutelidge"- Four Roses Bourbon, Amaretto Disaronno, with Nutmeg infused Peach Nectar