



## **2019 NC Fine Wine Showcase Dinner**

GIA: Drink.Eat.Listen

Thursday, June 13th 2019

7:00pm

Come experience Six Wines from the Top 14 Wines of the NC Fine Wines Competition. All Six Wines will be used in a Pairing Dinner at GIA. By joining, you will meet the Winemakers, Vineyard Representative and GIA Executive Chef, Anders Benton, who was just named Triad's Best Chef Under 30.

### **First Course**

Looking Glass Creamery Chocolate Lab

Strawberry Jam, Black Mustard, House-made Crackers, Local Sourdough  
Cellar 4201 Cherokee Red

### **Second Course**

Scallops

Béarnaise, Tender Greens, Asparagus, Cured Egg Yolk  
Jones von Drehle 2017 Petit Manseng

### **Third Course**

Smoked Pork Belly

Hakerui Turnips, Strawberry Syrup  
Herrera Vineyards 2017 Tannat

### **Fourth Course**

NC Flounder Crudo

Melon, Citrus, Herbs  
Sanctuary Vineyards, The Triangle

### **Fifth Course**

Aged NY Strip

White Sweet Potato Purée, Bleu Cheese  
JOLO Winery & Vineyards 2014 Muddy Paws

### **Sixth Course**

Balsamic Ice Cream

Strawberries, Graham Crumb  
Raffaldini Vineyards MCCCXCVIII

Price Per Guest \$65 plus Tax and Gratuity

For Reservations, visit Eventbrite or call GIA at 336-907-7536