

100 Mile Dinner, 7/15/12, 7pm

Appetizers:

Joe:

Smoked chicken oyster, benne seed biscuit, bbq'd onion jam, pickled chiles from the garden

Andy:

Griddled Ishtar Squash Kimchee, Carolina Gold Rice Grits

Nick:

Grilled Silver Queen Corn, Pine Street Market Lardaioli, Cracklin Queso Fresco

Rusty & Kyle:

Ndjua Salami, Grainy Mustard, Garden Greens

Layne:

Local Tomatoes, Flat Creek Stilton, Peach Balsamic Syrup

First Course - Joe:

Grilled baby eggplant, roasted baby onions, watermelon radish, preserved 1ardon chiles, buttermilk cheese, grapefruit, jalapeno salsa verde, chicharron

Second Course – Andy:

Wild Boar Tamale, Charred Tomato Chutney, Pickled Finger Chiles, Local Radishes, Thomasville Thomme

Third Course – Nick:

Smoked Trout, Beet Pickled Farm Egg, Salted Cucumbers, Silver Queen Corn, Sungold Tomatoes, Heirloom Grits, Wild Boar Brodo

Fourth Course – Rusty & Kyle:

Roasted Wild Boar from Gum Creek Farms, Smoked Succatash

Fifth Course – Layne:

Atlanta Chocolate and Chile Tart, Wild Georgia Berries in Mountain Moonshine