



**Chef's Table Lunch at the Bistro**  
Saturdays, Sept. 9 – Oct. 28  
12:00 noon

*Make lunch a memorable occasion by joining friends and other guests at the communal Chef's Table. Bistro Chef Noriko Oda prepares a special feast showcasing the harvest from the estate's gardens and local farms. The meal includes a variety of small plates paired with wines from Biltmore's collection. The menu will change throughout the season as the bounty from the fields and farms evolve.*

**Toasted Grain Salad**  
*puffed grains, estate raised pea shoots,  
poached carrots, yogurt*  
BILTMORE PINOT GRIGIO

**Gnocchi Sardi**  
*rock shrimp, whipped burrata, shaved squash*  
BILTMORE CHARDONNAY

**Slow Roasted Estate Raised Pork**  
*herb marinated pork, pickled butternut squash,  
kale chip, butternut squash puree*  
BILTMORE SANGIOVESE

**Baked Stuffed Peaches**  
*brown butter, amaretti, mascarpone cheese*  
BILTMORE RIESLING

*Space is limited; call 800-211-9803 to reserve. \$39 per person, plus tax. Biltmore passholders and Wine Club Members \$35 per person. Estate admission, annual pass or an overnight stay on the estate is required.*