



Field to Table Dinner with Special Guest Chef Vivian Howard
Cedric's Garden on Biltmore Estate
Friday, September 8, 2017, 7:00 p.m.

Biltmore's Chef Mark DeMarco hosts this delicious reception-style North Carolina harvest dinner while Chef Vivian Howard of the Chef and Farmer restaurant in Kinston, NC mingles with guests. Your culinary event takes place in Cedric's Garden, a private venue inspired by Biltmore's century-old Walled Garden. Featuring distinctive stonework and garden accents, it is a delightful setting for this very special alfresco feast.

Chef's Selection of Chilled Passed Canapés
seasonal selections

North Carolina Cheese Station
*A chef attended station featuring Southern Appalachia's finest dairies:
Sequatchie Cove, Boxcarr, Goat Lady, Meadow Creek, Sweet Grass and Three Graces
Served with Roots and Branches Crackers, seasonal preserves and local honey*

Slow Roasted Biltmore Estate Berkshire Pork
*whole hog barbeque featuring Biltmore Estate's Heritage Breed Berkshire pork,
with eastern Carolina vinegar, South Carolina mustard, and spicy tomato barbeque sauces,
cast iron cornbread, Anson Mills cheddar grits, baked corn pudding,
local collards and apple cider Brussels sprouts*

North Carolina Shrimp Boil
*North Carolina Shrimp, house made Andouille sausage, locally harvested potatoes and fresh corn,
finished with savory shellfish broth and herbs, Parkerhouse rolls and whipped butter*

Fire Roasted Biltmore Estate Beef
*Chef's selection of whole roasted estate raised beef, served with campfire potatoes,
summer squash casserole, heirloom tomato salad,
bitter greens salad, horseradish cream and smoked au jus*

Dessert Station
*chocolate tart with toasted meringue, goat cheese cheesecake,
poached pears, and a caramel popcorn verrine
brûléed to order and topped with cranberry compote*

*\$150 per person, plus tax. Biltmore Passholders and Wine Club members \$135 per person.
Reservations and advanced payment required. Call 800-211-9803 to reserve.*