



Field to Table Dinner  
Lioncrest  
Thursday, September 24, 2015  
Reception at 5:30pm

*Join us at Lioncrest for a Field to Table dinner hosted by Chef Kirk Fiore and Dr. Ted Katsigianis, Biltmore's Vice President of Agriculture and Environmental Science. Estate-raised lamb, quail and freshly harvested vegetables take the spotlight in this four course dinner. Guests are invited to attend a complimentary, hands-on grilling class from 4:00pm-5:30pm, but seating is limited and reservations are required. Class attendance is not required to reserve this dinner.*

Estate Raised Goat Raviolo  
*goat consommé, fresh goat cheese*

Estate Grapevine Wood Roasted Quail Terrine  
*Champagne grapes, duck liver, Sauternes*

Hay Smoked Estate Raised Lamb Chop  
*bone marrow carrot puree, pea tendrils, gremolata*

Milk Chocolate Praline Tart  
*Gianduja ganache, estate-raised blackberry marmalade*

*\$59 per person, plus 7% NC sales tax. Call 800-211-9803 to reserve; advance payment required.  
Wine and cocktails available at an additional charge.*