



Conversations from Field to Table ~Chef Workshops~

*Learn from the experts with interactive demonstrations hosted by Biltmore chefs,
estate and local farmers, and local artisan food producers.*

Fridays at Cedric's Garden, 4:30pm

Join our chefs and their guests in Cedric's Garden in the heart of Antler Hill Village. Reservations are required. Call 800 211-9803 to reserve.

Friday, Sept. 2

*Chef Mark DeMarco from Cedric's Tavern
Charcuterie and Fresh Sausages with Biltmore's
estate-raised Red Wattle Pork*

Friday, Sept. 9

*Chef Noriko Oda from the Bistro
Pasta Making with fresh eggs from
the Kitchen Garden*

Friday, Sept. 16

*Chef Kirk Fiore from Deerpark Restaurant
Hay Smoking estate-raised lamb, and North
Carolina grown Scuppernong grapes*

Friday, Sept. 23

*Chef Spencer Hilgeman from Village Social
Sustainable Seafood and Fish Cookery
with Biltmore's premiere seafood purveyor,
Inland Seafood*

Friday, Sept. 30

*Chef Craig Case, Biltmore Personal Chef
Mastering Low Country Boil*

Saturdays at the Bistro, 10:30am

Our Saturday morning workshops are hosted in the dining room at the Bistro, located next to the Winery and Village Hotel.

Also, Chef Noriko Oda invites you to stay afterward for the Bistro Chef's Table Lunch held at noon. Reservations are required for both events. Call 800 211-9803 to reserve.

Saturday, Sept. 3

*Chef Mark DeMarco from Cedric's Tavern
Making Fresh Jams and Preserves with berries from
the Biltmore Production Garden*

Saturday, Sept. 10

*Chef Noriko Oda from the Bistro
Tips for Making Pizza Dough and Flatbreads
with goat cheese from Oakmoon Creamery
and fresh produce from Tractor Farm*

Saturday, Sept. 17

*Chef Shannon Sutherland from Stable Cafe
Simple Breakfast Pastries with fresh berries
from the Biltmore Production Garden*

Saturday, Sept. 24

*Chef Spencer Hilgeman from Village Social
Mastering Low Country Shrimp and Grits*

Saturday, Oct. 1

*Chef Kirk Fiore from Deerpark Restaurant
Hand Made Pasta Flambéed in a Parmesan Wheel with
Late Summer Vegetables from the Production Garden*

*Space is limited; call 800-211-9803 to reserve. Estate admission or an overnight stay
on the estate are required. Biltmore passholders enjoy a special 10% discount.*

\$35 per person, plus 7% NC sales tax