



Celebrating NC Local Food and Farms

Hors d'oeuvres at the Pool

House Made Ricotta and Goat Cheese Mousse with
Bacon Jam on Toasted Baguette

Salad

Farmer's Market Heirloom Tomato Tart with Burrata and Pesto
in a Pepper Parmesan Crust over Organic Arugula

Homemade Freshly Baked Bread with
Garden Herb Butter

Intermezzo

Cantaloupe, Basil and Sun Tea Sorbet

Entrée

Brined, Marinated and Roasted Rack of Pork with
Molasses-Mustard Glaze and Whiskey Butter, Vidalia Onion Jam
Garlic Mashed Jacket Potatoes
Grilled Zucchini Ribbons

Dessert

Individual Peach Crostata with
Homemade Buttermilk Pecan Ice Cream

Coffee and Assorted Hot Teas