

Cross Creek Country Club
Welcomes
Bud Break Festival
April 29th, 2010

First Course

Rare Seared Yellow Fin Tuna Napoleon
Shaved Cucumber, Spicy Aioli, Pickled Ginger, Shoyu

Old North State Riesling, 2009

Second Course

Pan Seared Oak Island Sea Scallop
Wilted Greens, White Truffle Cream, Pancetta Bacon

Round Peak Chardonnay, 2008

Third Course

Terrine of Ashley Farms Chicken & Leeks
Fig – Apricot Jam, Brioche, Cornichons

Old North State CSM Blend, 2007

Fourth Course

Braised Berkshire Heritage Pork Shank
Succotash, Spinach, Balsamic Reduction

Round Peak "Fiddlers Red" Blend, 2009

Fifth Course

Chocolate Crème Brulee
Marinated Berries, Goat Cheese, Almond Tuile

Old North State Tannant, 2008

*\$65 per person Inclusive
6:30*

Advanced reservations and payment required

Contact

Bob Meinecke 336-719-2345

Or

Brandt Scholz 336-786-1100