



“Best of Georgia”
Vineyard Dinner, May 28, 2017
2 Best Wines / 2 Best Chefs
Stonewall Creek Vineyards
Beechwood Inn Culinary Staff



Join us Memorial Day Weekend at Stonewall Creek Vineyards for a special collaboration of Great Food and Fine Wine with Beechwood Inn's Culinary Team and the owners of Stonewall Creek Vineyards. Winemaker Carl Fackler will fill you in on his award-winning wines made with grapes grown just below your table. Dinner is \$100 plus tax and 20% gratuity per person and will feature one glass (4 ounces) each of four wines. For reservations, contact Gail McDaniel at gail@stonewallcreek.com or 404-538-8542. Please let her know of dietary restrictions for the set menu at least four days in advance. The evening begins with wine and aperitif at 6:30pm followed by a seated alfresco dinner at 7pm. In case of rain, the event will move to the winery and the tasting room.

Aperitif: Assorted Crostini,
Local Goat Cheese, Fennel Sausage, House-Made Pesto
Gluten Free Crostini Available
Glass of Stonewall Creek Vineyards' 2016 Yukari (rosé)

Amuse: Duck Confit Spring Roll with Warm Mirin Glaze
Local Arugula
Glass of Stonewall Creek Vineyards' 2014 Boriana (Petit Manseng)*

Appetizer: Pork and Beans,
Slow Cooked Pork Belly (Tamworth Pig)
and Cannellini Bean Cassoulet with Smoked Pork Jus
Glass of Stonewall Creek Vineyards' 2014 Malbec

Salad: Local Organic Micro-Green Salad with Toasted Black Walnuts House-Pickles and
Aged Sherry Vinaigrette
Gayle's Sour Dough Bread and Spring Ridge Creamery Butter

Entrée: Fresh Seared Wild Salmon
Wilted Organic Kale
White Wine, Lemon and Shallot Sauce
Charleston Gold Laurel Aged Rice,
Stack Farm Fresh Asparagus
*Glass of Stonewall Creek Vineyards' 2014 Cabernet Franc***

Dessert: Gayle's Fresh Strawberry Trifle with Vanilla Cream
Fresh Brewed Coffee and Herb Teas

*Best of Competition, Best Vinifera, Best White Vinifera – 2016 Georgia Trustees Wine Challenge

**Best Red Vinifera – 2016 Georgia Trustees Wine Challenge

Join us Memorial Day Weekend at Stonewall Creek Vineyards. Come share with Stonewall Creek Vineyards owners and Beechwood Inn's Culinary Team a special collaboration of Great Food and Fine Wine. Winemaker Carl Fackler will share with our diners his thoughts about these wonderful wines. Dinner is \$130.00 per person inclusive and includes one glass (4 ounces) each of the suggested wines. Make reservations by contacting Gail at Stonewall Creek Vineyards at either 404-538-8542 or gail@stonewallcreek.com. Please let us know of dietary restrictions for our set menu at least 4 days in advance. The event starts at 6:30 with seated dinner at 7:00pm.

*Aperitif: Assorted Crostini,
Local Goat Cheese, Fennel Sausage, House-Made Pesto
Gluten Free Crostini Available
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*Salad: Local Organic Micro-Green Salad with Toasted Black Walnuts
House-Pickles and Aged Sherry Vinaigrette
Gayle's Sour Dough Bread and Spring Ridge Creamery Butter*

*Entrée: Fresh Seared Wild Salmon
Wilted Organic Kale
White Wine, Lemon and Shallot Sauce
Charleston Gold Laurel Aged Rice,
Stack Farm Fresh Asparagus
Glass of Stonewall Creek Vineyards' 2014 Cabernet Franc*

*Dessert: Gayle's Fresh Strawberry Trifle with Vanilla Cream
Fresh Brewed Coffee and Herb Teas*