



**Stella's Southern Brasserie**  
**Welcomes Dena Ziglar**  
**Rodney Strong Vineyards**  
**February 24<sup>th</sup>, 2020**



**Reception**

**Bethel Trails Chicken Liver Pate**

*grilled baguette, apple gel*

**House Cured NC Mountain Trout**

*rice paper, lemon, chives, olive oil*

**Beausoleil Oyster ½ Shell**

*house hot sauce, shiso*

UPSHOT WHITE BLEND, SONOMA COUNTY, 2018

**First Course**

**Sous-Vide Octopus Ceviche**

*banana peppers, iron clay peas, red onion, cilantro, sunflower oil*

SAUVIGNON BLANC, CHARLOTTE'S HOME, SONOMA COUNTY, 2018

**2nd course**

**Crispy Duck Confit Press**

*broccoli, butternut squash puree, hibiscus cured local radish*

RED WINE, ROWEN, SONOMA COUNTY, 2016

**3rd Course**

**Border Springs Farm Duo of Lamb**

*lamb loin, lamb belly, herbed yogurt, smoked shiitake mushrooms, baby carrots*

CABERNET SAUVIGNON RESERVE, SONOMA COUNTY, 2013

**4th course**

**Point Reyes Blue Cheese**

*strawberry jam, saba, benne seed brittle*

PINOT NOIR, RUSSIAN RIVER VALLEY, 2016

*Executive Chef, Carlos Baez*

*\*please let your server know as soon as possible if you have any allergies or dietary restrictions\**

*sales tax (8%) and gratuity (20%) are not included in the menu price*