

IL PALIO PRESENTS...

# 'BEST DISH IN NC'

JUNE 27, 2010—AUGUST 1, 2010

## salad

**local Sun Gold tomato panzanella salad**, Chapel Hill Creamery

Hickory Grove cheese, spring onions, aged balsamic vinegar

*Pinot Grigio, RayLen Vineyard, 2007, Yadkin Valley*

## soup

**corn bisque**, roasted local corn, NC crab, Kerala tomato chutney

*Carolina Pale Ale, Carolina Brewing Company, Holly Springs*

## starter

**spaghettini pomodoro**, heirloom tomatoes, garlic and fresh basil

*Viognier, Chatham Hill Winery, 2007, Morrisville*

## entree

**Ashley Farm chicken marsala**, Alamance County shiitake mushrooms,  
roasted NC Yukon Gold Tuscan style potatoes and sage

*Cabernet Blend, Category 5, RayLen Vineyard, 2007, Yadkin Valley*

## dessert

**peach three ways**, Tuaca scented peach cobbler, peach crème brulee, peach  
anglaise, fresh blueberries, caramel

*Blueberry Port, Starbound, Childress Vineyards, NV, Lexington*

100% of the main ingredients and 85% of all ingredients in this menu were  
grown or raised in North Carolina.

