



F I D D L E H E A D
C E L L A R S

**Stella's Southern Brasserie
Welcomes Winemaker & Proprietor
Kathy Joseph**

& Fine Wine Trading Company

March 13th 2018

Amuse

Crispy Pork Belly

ginger jam, rice grit cake

Korean Style Beef Tartare

citrus, smoked peanuts, daikon

Local Beets

pickled & raw, whipped goat cheese, rice chip

2017 Fiddlehead Cellars 'Pink Fiddle' Rose of Pinot Noir

First Course

Pan Roasted Scallops

tempura broccoli, grilled pineapple,

lion's mane mushroom, charred octopus, broccoli puree, green tea broth

2014 Fiddlehead Cellars Grüner Veltliner Fiddlestix Vineyard

Second Course

Abundant Seafood SC Fish Selection

fiddlehead ferns, roasted leeks,

mustard greens, citrus, pickled shitake mushroom,

spiced sweet potato puree, coconut curry broth

2013 Fiddlehead Cellars Happy Canyon Sauvignon Blanc

Third Course

Espresso Rubbed Duck Breast

grilled baby carrot, pea shoots,

soft herbs, duck agnolotti, basil pistou

2012 Fiddlehead Cellars 728 Pinot Noir, Fiddlestix Vineyard

Fourth Course

Vanilla Orange Panna Cotta

apple cider reduction, almond lace cookie, red berry coulis

Executive Chef, Jeff Kelly

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