May Day Celebration

with Chef Chadwick Boyd

The Farm at Old Edwards | 5.15.22

first

Composed BLT Salad

Bibb Lettuce, Confit Green Tomatoes, Spicy Lemon Dressing
Mustard Greens, *Benton's* Bacon Toast

Domaine du Nozay, Sancerre, France 2020

second

Spring Vegetable Pot Pie

Biscuit Crust, Ramps, Spring Peas, Baby Carrots
Radishes, Celery Cream Gravy, Pea Tendril, Radish Leaf
Celery Leaf, Carrot Top Salad

Tegernseerhof 'Bergdistel' Grüner Veltliner, Wachau, Austria 2020

third

Charred Vidalia Onion Blossom

Pickled Georgia Shrimp, Sorrel Oil, Fresh Sorrel

Idlewild Wines 'Flora and Fauna' Nebbiolo Rosé, California 2021

fourth

Slow-Roasted Pork

Cherry Sherry Jus

Clonakilla 'O'Riada' Shiraz, Canberra District, Australia 2019

a jubilee of sweets

Coconut Chamomile Layer Cake

Lemon Cookie

Buttermilk Cream

Strawberry Cornmeal Biscuit Trifle

Basil Cream

Elio Perrone 'Sourgal', Moscato d'Asti, Italy 2021