

Dessert Inspirations Luncheon & Cooking Demonstration
Charleston Grill

Heirloom Yellow Tomato Gazpacho
Garnished with Carolina Goat Cheese, Cucumbers and Cilantro
Adelsheim, Pinot Gris, Oregon, 2003

Boneless Duck Leg Confit over Caramelized Vidalia's in a Curried Sweet Jus of
Pineapple, Banana, and Coconut
Conundrum, California, 2002

*Appetizer and Entree
Prepared by Chef Bob Waggoner*

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Tropical Fruit Spring Roll with Mango Sorbet  
*Veuve Clicquot, Ponsardin, Demi-Sec, NV*  
*Dessert Prepared by Chef Todd Johnson*

Coconut Panna Cotta with Mango Gelee, Basil Seed Bubbles and  
Passion Fruit Granite  
*Marco Negri, Moscato d'Asti*

*Dessert Prepared by Chef David Jeffries*

Black Muscat Berry Terrine with Rosemary Infused Ice Cream  
*Taylor Fladgate, 10 Year Tawny*

Valrhona Chocolate Mousse with a Grand Marnier scented Crème Anglaise  
*Taylor Fladgate, 10 Year Tawny*

*Desserts Prepared by Chef Vinzenz Aschbacher*