



Brown Derby
SINCE 1937
Wine Center & Marketplace

Present

Pop-Up Wine Dinner with Chef Craig von Foerster in the Derby Deli

An Evening of Local Farm Meets Artisan Purveyor

Join us Thursday, July 24th, for a very special farm-to-table pop-up wine dinner with Chef Craig von Foerster.

Reception for the event begins at 7pm, with the dinner to follow at 7:30pm

Pricing for this event is \$125 per person (all inclusive), and seating is extremely limited.

This dinner has nearly sold-out through word-of-mouth alone and only six seats remain.

Please respond by email as soon as possible if you are interested in attending this event.

A waiting list will be established in case of cancellations.

Dinner Menu & Wine Pairings selected by Brown Derby

Reception:

2013 Domaine de Figueirasse Gris de Gris Rosé

Course One: Trio of Seafood, Basil

Abalone with Cherry Tomato, Brown Butter, Genovese Basil

Crab with Stuffed Squash Blossom, Lemon Basil Emulsion

Prawn with Sweet Corn Pudding, Thai Basil

Served with 2011 F.X. Pichler Grüner Veltliner Smaragd Loibenberg

(Course One wine selection subject to change.)

Course Two: Rabbit, Carrots

Pancetta-wrapped Tenderloin Galantine

Smoked Pork, Glazed Carrot, Fava Bean, Apple Grain Mustard

Served with 2009 Bouchard Aîné & Fils Hospices de Beaune Beaune 1er Cru Cuvée Nicolas Rolin

Course Three: Missouri Wagyu, Mushrooms

42-Hour Braised Short Rib with Mushroom Duxelle, Madiera Demi-glace, Foie gras

Flakey Pastry

Served with 2009 Château La Grave a Pomerol

Course Four: Local Peaches, Blackberries

Croustade with Riesling Braised Peach, Blackberries, Anise Hyssop Ice Cream

Served with NV Marengo Brachetto d'Acqui

Chef Craig von Foerster....hyper-seasonal, micro local

In 2012 Chef Craig von Foerster moved from his award winning coastal Big Sur restaurant table at Sierra Mar, located on the Post Ranch Inn to a rural Missouri Farm established in 1932 by his wife's grandparents. Each month Chef von Foerster creates a six course menu using real time ingredients from the local farmers markets, Missouri purveyors and the days harvest from Farm Road 168-the garden he and his wife Tamara tend to now in its 3rd generation. The location of each dinner is different and now through October, Chef has literally taken his table to the farm by offering on farm dining at some of the best local farms right here in the Ozarks. Darin, Aaron and the Brown Derby gang offer suggested pairings for his guest dinners rounding out the truly micro local experience. More information on the upcoming monthly dinners can be found at www.fromtabletofarm.com.

#5 Top 20 Food & Wine Resorts World Wide | *Andrew Harper 2012 Readers Choice*
#1 Hotel Restaurant in California 2006 | *Zagat Top Hotel Restaurants/USA Today*
#1 Top Eclectic Cuisine #3 Top Food | *Zagat 2013 Guide for 2012*
4-Star Award Restaurant 2012 | *Forbes Travel Guide*
Grand Award 2012 | *Wine Spectator*
Best Meal with a view Sierra Mar | *Food Network 2010*
4-Star Award Restaurant 2006, 2009 | *Mobile Travel Guide*