



**VIKING RANGE LUNCHEON
2008 SOUTHERN FOODWAYS SYMPOSIUM
OCTOBER 25, 2008**

BEET PICKLED FARM EGGS
POTTED PORK

SUMMERLAND FARM PICKLED WATERMELON RINDS
SUMMERLAND FARM FIG PRESERVE
PICKLED OKRA & PEPPERS
WHITE BREAD

SCUPPERNONG-AID

PICKLED GEORGIA WHITE SHRIMP,
SWEET ONION & FENNEL, CORN STRAWS

SLOW COOKED QUAIL
IN COUNTRY HAM CONSOMMÉ
BRAISED GREENS
BISCUITS

STICKY SORGHUM PUDDING
CANDIED PECANS
BUTTERMILK BOILED CUSTARD

CHEF ANNE QUANTRANO
WITH

DREW BELLINE – CHEF, FLOATAWAY CAFÉ
JOSH HOPKINS – CHEF, BACCHANALIA
ANDY CARSON – CHEF, QUINONES AT BACCHANALIA