



Inn on Biltmore Estate

Southern Foodways Alliance Luncheon – August 1, 2003

MENU

Smoked Quail with Estate-Raised Lettuce, Sweet Summer Corn
and Goat Cheese with Lemon-Mustard Vinaigrette

Chateau Biltmore Chardonnay

Venison Osso Bucco with Summer Succotash
and Carmelized Sweet Potato Broth

Chateau Reserve Cabernet Sauvignon

Estate-Raised Blackberries and Marscapone Cheese
in a Phyllo Purse with Blackberry Brandy Coulis



Executive Chef Scott Birch - Birch came to Biltmore Estate in 2000 to open The Dining Room at Inn on Biltmore Estate. He came from the Windsor Court Hotel in New Orleans, LA, where he served as executive sous chef in the top rated Grill Room for two years. A Mobil Five Star and AAA Five Diamond restaurant, the Grill Room serves contemporary French cuisine under the direction of Executive Chef Rene Bajoux. Birch also worked as executive chef at Madam B and the Black Hawk Lodge, both top-rated restaurants in Chicago, IL. Other experience includes nine years as sous chef at the Four Seasons Hotel and Resort and the Westin Hotel in Maui, HI.

Winemaker Bernard Delille - Delille joined Biltmore Estate in 1986 under Winemaker Philippe Jourdain. He rose to the position of winemaker in 1991 following Jourdain's retirement and became a vice president for the company in 1995. Delille holds a master's degree from the Faculty of Science in Lyon, France, and served his internship in the Bordeaux region. He received his French National Diploma of Winemaker in Dijon, Burgundy, and was winemaker in the Pyrenees Atlantiques region prior to coming to Biltmore Estate. Delille uses the benefits of a French winemaking background to transform estate-grown grapes into Biltmore's varietal wines.

Winemaker Sharon Fenchak - Promoted to Winemaker in 2003, Fenchak joined Biltmore Estate Winery as Assistant Winemaker in 1999. She previously oversaw wine development as Winemaker at Chestnut Mountain Winery in Braselton, GA. Prior to that, she was employed as Assistant Winemaker at Habersham Winery in Baldwin, GA. Fenchak holds a master's degree in Food Science from the University of Georgia and a bachelor's degree in Food Science from Pennsylvania State University.