



# WINE AND DINE

AN AUSTIN FOOD & WINE ALLIANCE SERIES

JOIN US FOR A  
ONE-OF-A-KIND  
COLLABORATIVE DINNER  
WITH CHEFS  
**MATT JENNINGS**  
AND **MICHAEL FOJTASEK**,  
INSPIRED BY JENNINGS'  
**HOMEGROWN: COOKING  
FROM MY NEW ENGLAND  
ROOTS**



5-Course Dinner with Wine Pairings, Signed Cookbook, and Takeaway Gift

*Olamaie*

Thursday, June 28th, 2018

6:30pm - 9:30pm

\$225 per person, Limited Tickets Available

*All proceeds from the Wine & Dine Dinner Series, Sponsored by Whole Foods Market,  
benefits the Austin Food & Wine Alliance's Culinary Grant Program*

[GET YOUR TICKETS NOW](#)

## DINNER MENU

### PASSED APPETIZERS

Carolina Gold Rice Hush Puppy and The Hamery Ham

Scallion Hoe Cake and Crab Salad

Cocktail: "Weekend In New England": Basil Hayden's Dark Rye, Steen's,  
Meyer Lemon, Angostura Bitters, Shacksbury Dry Cider, Mint Sprig

Wine: Veuve Ambal Cremant de Bourgogne

### 1ST COURSE

Island Creek Oysters and "New England" Chowder

Wine: 2014 Chateau de Cleray Muscadet

### 2ND COURSE

Texas Stone Fruit and Tomato Salad with Veuldhuizen Sharpshooter Cheddar

Wine: 2016 Domaine Matrot Bourgogne Chardonnay

### 3RD COURSE

Pork Chop and "Baked Beans"

Evie's Pub Cheese and Olamaie's Biscuits

Wine: 2013 Cadaretta Syrah, Columbia Valley

### 4TH COURSE

Duck Sabayon and Texas Blueberries

Wine: Maeli, Colli Euganei Fiori d'Arancio Moscato Giallo Spumante