

E O L

ELLIOTTS
ON LINDEN

KITCHEN ESSENCE

| Cooking, Uncomplicated |

THE SLY FOX

The Pub is
Open!
910.725.1621

RESERVATION LINE 910.295.3663

AUGUST 28, 2010

SUMMER NIGHTS AT ELLIOTTS. INSPIRED.

VILLA SAN JULIETTE WINE DINNER

\$49 per person plus tax and gratuity

Wednesday September 1st
6:30pm

Sauvignon Blanc

Fat Monk, Chardonnay
Chicken Ballottine baby boc choy orange glaze

Merlot

Carpaccio of beets with bulgur wheat

Petite Sirah

Salmon Harissa grilled peach

Chorum

Trio of sliders Bison-smoked tomato, Elk-cranberry & gorgonzola, Beef-ginger scallion

Marenco "Scarpona" Moscato, Asti

Summer berries compote with almond tuille and whipped caramel-crème fraiche

910-215-0775

RAW FOOD PRIX FIXE

WEDNESDAY SEPTEMBER 22ND

Fixed Price \$34 plus tax and gratuity | 5-courses

Palate Arouser

Cucumber Lemonade & Candied Ginger

Tomato

Gazpacho, Carpaccio, Confit

Pickles

Spicy Radish, Assorted Seaweed, Miso Cucumbers

Open Range to Open Ocean

Hamachi w/ Yuzu and Truffle, Beef w/ Black Garlic, Hawaiian Prawn w/ Nuoc Chom

Fruit

Pineapple w/ Shiso, Strawberry w/ Cracked Pepper and Aged Balsamic, Mixed Berry Ceviche

COOKING
CLASSES



SPLENDID COOKING CLASSES

Coming in September:
Cooking Camp for Adults
and
Kids Cooking Classes

For more info:
call 910.255.0665
or visit www.kitchenessence.com

30-Minute Meals End of Summer Celebration

TUESDAY AUG 31ST 5:30-6:30 | \$25

The long hot summer evenings are cooling on the breeze. Summer still lingers but is do a sweet farewell. A perfect ripe from the garden picnic supper. Grilled Honey & Lemon Tenderloin w/ Peach Salad, Fresh Corn on the Cob, Crisp Garlic & Dill Green Beans, Italian Marinated Tomatoes Zucchini Bread w/ Blackberries.

Spice ~ New ~ Thursday Night Supper & Recipe Club

THURSDAY SEPT 2ND 6:30 - 8:30 | \$55

From curries to horseradish; spice is a hot commodity! Technique will demonstrate how to add heat without shedding a tear. Vegetarian options available upon request.

Free Workshop ~ 20 Minute Gourmet

SATURDAY SEPT 4TH 12 and 2pm | FREE

Give us 20 minutes and we'll give you the ability to wow your family - even midweek when your schedule is pushed to its limit.

Easy Does It Series ~ Quick Classics

TUESDAY SEPT 7TH 5:30-6:30 | \$25

Chicken Pot Pie
Broccoli Salad
Berry Cobbler

WINE EVENTS

Come Uncorked

FIRST AND THIRD FRIDAYS
BEGINS 5:30 TIL 7PM
910.215.0775

\$20 gets you in on the newest party on the block. Community, great tapas-style small bites from the chefs at Elliotts, and themed wines for tasting. There is no better way to browse the ever-changing world of fine wine and food.

Battle Zinfandel ~ Sonoma vs. Lodi

FRIDAY SEPT 3RD

These are two of the best known Zinfandel producing regions, at least I think so and well since I come up with the events what I say goes, I will pit these two regions together and you choose the winner.

Untapped ! Double IPAs

FRIDAY SEPT 10TH

I am a hop head, so this is my favorite style. Although we will be tasting the same style I assure you that that flavor profile of each beer is different.

Free Tastings

.. for wine event information, please call 910.295.3663

Versatile Wines

SATURDAY SEPT 4TH noon - 4pm | FREE

Today we will taste a couple of reds and whites that can be paired with almost anything.

Spanish Wines

SATURDAY SEPT 11TH noon - 4pm | FREE

An after thought for the most part when this region is discussed. Come discover several Spanish whites that are beautiful.

Lagers from Around the World

SATURDAY SEPT 18TH noon - 4pm | FREE

Give your taste buds a break from the Domestic. Join us to taste four unique lagers, each from a different region.