

# BUY A SEAT



## 481 TIL DEATH DO THEM PART

**Matt Licklдер**, proprietor of LIOCO, a *3x Wine & Spirits Magazine* "Winery of the Year" winner, and **Chef Ashley Christensen**, winner of the 2014 James Beard Award for "Best Chef: Southeast" bonded one early morning while manning the coals for a pig roast on the Sonoma Coast. The two share a passion for authentic expression of food, drink and music. Ashley features LIOCO in all of her restaurants. And Matt makes bi-annual pilgrimages to Raleigh to enjoy Chef Christensen's cooking.

On **Saturday, August 19th** the two friends will co-create an unforgettable **dining experience at Death + Taxes** featuring some of Ashley's signature dishes paired with some of Matt's favorite LIOCO wines. Yarns will be spun, truths told, and palates delighted. Seating is very limited for this one y'all!

A SATURDAY BRUNCH, TASTING MENU AT DEATH + TAXES WITH WINE PAIRINGS AUGUST 19TH, 2017

PARTING GIFT FOR EACH COUPLE: A LIMITED RELEASE LIOCO MAGNUM SIGNED BY CHEF AND WINEMAKER AND A SIGNED COPY OF POOLE'S: RECIPES AND STORIES FROM A MODERN DINER

- *Courtesy of Matt Licklдер of LIOCO and Ashley Christensen of Death + Taxes*

## 482 WOMEN ON A MISSION

If you ask us, the future is female. Need proof? At this annual event, it's in the pudding!

This blowout dinner all started years ago, when two rock star women, **Ashley Christensen and Eliza Kraft Olander**, teamed up together to start raising money for charity (often this charity!) through food and wine. It dawned on them that there must be many more ladies out there like them, with the same drive to make a difference. Thus, **Women on a Mission** was born!

This is a gals-only evening is when Ashley will cook a feast worth writing home about and Eliza will keep your glass full with gems from her cellar. But the food and drink is just the surface: the real magic takes place with the conversations and friendships that spark in this room. It's a powerful group to be a part of, a veritable assembly of Lady Bosses!

And once the dinner has concluded, significant others are invited to join the fun for dessert and after-dinner drinks. From that point on, the party really begins (wink, wink)!

Girls, want in? Of course you do! Reserve your spot to this not-to-be-missed dinner, but do it quickly because this event is almost completely sold out already!

WOMEN ON A MISSION DINNER ON **JUNE 1, 2017** AT ELIZA KRAFT OLANDER HOME WITH ASHLEY CHRISTENSEN AS GUEST CHEF

- *Courtesy of Ashley Christensen and Eliza Kraft Olander*

## 483 JUST FOR KIX

Not everyone gets a chance to meet their idols. But for country music lovers in this room, this opportunity is within your grasp! **Kix Brooks**, legendary country music artist and one half of the chart-topping group, Brooks and Dunn, is going to sing for your supper, so to speak, at a very special dinner event on **November 4th**. Hosted at the beautiful home of **Eliza Kraft Olander**, it'll be your chance to chit-chat with Kix in person.

You'll be chatting up your new "bestie" while enjoying delicious culinary musings of Chef **Matthew Kelly**, the mastermind behind Durham's best restaurants, including Vin Rouge and Mateo Tapas. Matt's approach to food is centered in generosity, comfort and maximum flavor, and he's promised to pull out all the stops for this "chef's table" experience.

The night wouldn't be complete without a little "night music"—maybe if we ask nicely, Kix will break out the old songbook for an up close and personal serenade.

DINNER WITH KIX BROOKS ON **NOVEMBER 4, 2017** AT ELIZA KRAFT OLANDER HOME WITH MATT KELLY AS GUEST CHEF

*- Courtesy of Barbara + Kix Brooks, Matt Kelly of Vin Rouge + Mateo Tapas and Brian McHenry + Eliza Kraft Olander*

## 484 DINNER & A SHOW

The layout of this next event is straightforward: it's just a few friends getting together to eat and drink. But when the friends in question are **country star Big Kenny of Big & Rich, cellist and rocker Joe Kwon of the Avett Brothers, chef extraordinaire Ashley Christensen of Poole's Diner, and hostess with the mostest Eliza Kraft Olander and Brian McHenry**, you know that you're in for a lot more than just a casual dinner!

Pull up a chair to this raucous evening with these legends in their fields! Eliza will be in charge of wine (a fact which would be enough in of itself for us to bid!) while Ashley will be behind the stoves, preparing a seasonally inspired dinner. Joe and Big Kenny will be on hand as the evening's emcees, and we wouldn't be surprised if the two broke into a few musical interludes before the night is through! Maybe a duet? Who knows! The only way you'll find out is by purchasing a seat to this exclusive affair!

DINNER WITH BIG KENNY AND JOE KOWN AT ELIZA KRAFT OLANDER HOME WITH ASHLEY CHRISTENSEN AS GUEST CHEF

*- Courtesy of Big Kenny of Big & Rich; Joe Kwon of the Avett Brothers; Ashley Christensen of Poole's Diner; and Brian McHenry + Eliza Kraft Olander*

## 485 DINNER WITH THE BAND

Music lovers, listen up. If you're the type to obsess over records and rock out at concerts, then you'll jump at this opportunity to have a meal with some of the most famous players in the game. Consider it your backstage pass to hobnobbing with the rockstars.

**Cheetie Kumar** and **Paul Siler**, rock stars in their own right at members of the band Birds of Avalon, also happen to run one of the best restaurants in Raleigh, Garland. They'll lay out the welcome wagon with a dinner for you and some very special guests: **Ramin Karimloo**, **Joe Kwon**, **Tania Elizabeth** and **Sergio Ortega**. You know Ramin as the Broadway star who has appeared in leading roles in *Les Miserables* and *Phantom of the Opera*, while Joe, Tania and Sergio travel the country playing sold out stadiums as part of the Avett Brothers.

Join them over dinner and get to know them, not just as brilliant musicians, but as the lovely human beings and generous souls that they are. It'll make you appreciate their music that much more.

DINNER WITH THE BAND (RAMIN KARIMLOO, JOE KWON, TANIA ELIZABETH, SERGIO ORTEGA) AT GARLAND

*- Courtesy of Ramin Karimloo; Joe Kwon, Tania Elizabeth and Sergio Ortega of the Avett Brothers; and Cheetie Kumar and Paul Siler of Garland*

## 486 A LITTLE NIGHT MUSIC

This is the second time we've gathered the Grammy and Tony nominated artists **Ramin Karimloo, Joe Kwon, Tania Elizabeth** and **Sergio Ortega** together in the name of Frankie Lemmon's kids, and let us just tell you: the first time was one of the most memorable events in the history of this auction. The talents of these artists simply cannot be overstated.

So here's the deal: Join us for an intimate concert featuring a beautiful medley of Broadway classics and bluegrass, blues and rock at **King's** – just above **Garland** Restaurant. Ramin's incredible tenor voice will soar over the cello, violin and guitar strings of Joe, Tania and Sergio in a performance that promises to be incredibly moving and unlike anything you'll ever hear again.

PERFORMANCE BY RAMIN KARIMLOO, JOE KWON, TANIA ELIZABETH,  
SERGIO ORTEGA AT KINGS

*- Courtesy of Ramin Karimloo; Joe Kwon, Tania Elizabeth and Sergio Ortega of the Avett Brothers; and Cheetie Kumar and Paul Siler of Garland*

## 487 MORE-Y ANTINORI

Got a thing for fine Italian wine? Then here's your opportunity to indulge big time, but you must move quickly: there are only 10 spots available!

On **March 30th**, join **Zachys' Wine Auction Specialist Shoshana Filene** and **Niccoló Maltinti** of **Marchesi Antinori**, for a dinner spotlighting and celebrating the iconic wines from Antinori's legendary portfolio. Antinori is one of the most celebrated winemaking houses in the world, and their wines—Tignanello, Solaia and Guado al Tasso—are some of the most renowned and expensive "Super Tuscans." This dinner, to be held at Capital Grille in Raleigh, will feature both **current and rare library releases** from the top wines in the Antinori portfolio.

The magic doesn't end with dinner, however. Each attendee will receive a complimentary appraisal of your wine cellar, and reserved seats and complimentary lunch at a mutually agreed upon Zachys wine auction in New York City. If you can't make it to Tuscany this summer, this is the next best thing: bring Tuscany to you, while Shoshana discusses the state of the fine wine collecting market.

- *Courtesy of Niccoló Maltinti of Marchesi Antinori and Zachy's Wine Auctions*

## 488 12 ROSES

This one is for all the #BossLadies out there.

Back again and better than ever, this lot is one of our most popular offerings so be prepared to Buy-A-Seat for they will sell out quickly! For one night only, 12 of the most extraordinary women in food and wine will band together to prepare one out-of-this-world private dinner for 30. Each year we think: "That's it! This line-up can't be beat! We've reached the pinnacle!" And every year the bar is raised even higher.

It starts with the wine. We bring five incredible female winemakers to Raleigh to share the highlights of their cellars and their vineyards, and they always show up with some serious juice. **Pam Starr**, owner and winemaker of **Crocker & Starr**, leads the line-up and deserves a high five as the original "rose"—she came up with the idea 8 years ago and has been instrumental in its success each year. This year we're also joined by **Christina Turley**, of **Turley Vineyards**; **Suzanne Pride**, of **Pride Mountain Vineyards**; **Francoise Peschon**, winemaker at **Araujo Vineyards**; and **Helen Keplinger**, of **Keplinger Wines**.

Then comes the food. Our culinary hometown hero, **Ashley Christensen**, has been traveling the state (and beyond) this past year on tour for her cookbook, and on her journey she's met and worked with some of the best chefs in the business. She'll be tapping her pool of culinary elite, bringing four incredible female talents to Raleigh to pair up on a multi-course dinner of unparalleled quality.

Finally, overseeing this intersection of food and wine are sommeliers **Inez Ribustello** and **Liz Cooper**. Inez, of Tarboro's On the Square is an Advanced Sommelier, who built wine programs in top restaurants in New York before moving back home to Tarboro with her husband to launch On the Square. And Liz, formerly the wine merchant behind Southern Season, has one of the most incredible palates we've had the chance to work with.

The date is set (**Mar 24, 2018**); the place is set (the exuberant home of **Eliza Kraft Olander**); all that's left is for you to Buy A Seat!

DINNER WITH THE ABOVE MENTIONED WINEMAKERS, CHEFS AND SOMMS  
ON MAR 24, 2018 AT ELIZA KRAFT OLANDER'S HOME

- *Courtesy of the above mentioned wonderful Friends of Frankie Lemmon*

## 489 A CUT ABOVE

We never need much convincing when it comes to a delicious meat-focused dinner. But this one is about more than just a nice chop: it's the opportunity to witness where specialty ingredients meet some pretty serious culinary genius.

This collective lot offers a chance to sit an intimate chef's table at **Left Bank Butcher in Saxapahaw** for a carnivorous feast prepared by none other than Durham's lauded **Matthew Kelly, chef/owner of Mateo Tapas, Vin Rouge, and Mothers & Sons**. On the menu: some of the most special cuts of meat that money can buy.

Years ago, Dr. Charles Sydnor of **Braeburn Farm** sent an envoy on a year long, around the world search for the best grass fed cows known to man. After an exhaustive search, a herd of New Zealand Red Devon cattle made their way to North Carolina. The results are simply the most amazing grass fed beef in the country, and it'll be the centerpiece of your meal.

It's sharing the spotlight with some equally impressive pork, coming from Eliza MacLean of **Cane Creek Farm**. Her Ossabaw hogs, featured on Anthony Bourdain's visit to Charleston, are the direct descendants of the pigs brought over by Spanish settlers hundreds of years ago. If you have ever had the pleasure of tasting Jamon Iberico, you'll be familiar with the deep, rich flavor that these pigs provide.

So raise your paddle (or really just tap tap on our smart phone - even it knows you should bid to get on this list!) to grab a seat at this nose-to-tail culinary voyage, as Saxapahaw's Left Bank Butchery will be transformed into your private restaurant. Put yourself in the hands of Chef Matt Kelly of Durham's Mateo Tapas for what promises to be a life changing meal.

This dinner is scheduled for Saturday, October 14th, 2017.

- *Courtesy of Aron + Lisa Woolman and Matt Kelly*

## 490 THIS LITTLE PIGGY

When it comes to barbecue, we're not ashamed to call ourselves "snobs."

We live in a land steeped with an incredibly rich tradition of smoked meat, and have access to some of the best in the world. And we know that the folks in this room have standards just as high as ours. We know better than to put any old barbecue in front of this crowd.

So you can believe us when we say that **Rodney Scott** doesn't make any old barbecue...he makes some of the BEST. His old-school approach to whole hog has won him accolades in practically every food magazine in the country, and attracts barbecue pilgrims from across the country to his small outpost in Hemingway, South Carolina.

Well here's your chance to taste this legendary 'cue. Rodney will be hitching up the rig and bringing it to Raleigh for an evening of unbelievable barbecue on **Saturday, October 14th, 2017**. And our generous host for the evening, **Jackie Locklear**, will be sure to keep the juice flowing to wash it all down.

"Slow and low" may be the best way to cook a pig, but when it comes to this experience, "high and fast" is how you'll want to act. These seats will fly fast!

BARBACUE WITH RODNEY SCOTT AT JACKIE LOCKLEAR'S HOUSE ON SATURDAY, OCTOBER 14, 2017

- Courtesy of Jackie Locklear and Rodney Scott

## 491 FEELING DUCKY

A duck is to a chicken what a Grand Opera House is to the Bank. Where the latter is plain, but reliable, the former is rich, decadent and luxurious. It makes sense, then, that this **fine fowl is the centerpiece of an exclusive dinner**, bringing together two award winning Chefs and one Award-Winning Winemaker in the name of a Duck Dinner.

The ingredients of the hour come from **Liberty Duck Farms in Sonoma**, owned by **Jim Reichardt**, a fourth generation farmer and from the famed **Guy and Judy Davis of Davis Family Vineyard**. Their duck is featured on the menus of the best restaurants in California and beyond: you'll see it at Spago in Los Angeles, Zuni Café and Michael Mina in San Francisco, Daniel and Per Se in New York.

And now it's coming to Raleigh. Like the Iron Chef Challenge of our dreams, **Chef Teddy Knopf of Provenance Raleigh**, will team up to prepare this exquisite meal in multiple courses.

Where, pray tell, will this alignment of the planets take place? None other than the gorgeous and palatial, award winning home of **Bill Hamlin and Anna Donegan**. When Bill found out we wanted to do a duck dinner, he jumped at the chance to host this syzygy of wine, food and friendship.

Raise your paddle high to snag this bacchanalian celebration of some of the most delicious ingredients on earth! "Wine....because no great story ever started with someone eating a salad."

DINNER FOR 24 ON **APRIL 22, 2017** FEATURING THE ABOVE-LISTED  
GENEROUS FRIENDS OF FRANKIE LEMMON

*- Courtesy of Bill Hamlin and Anna Donegan, Guy and Judy Davis of Davis Family Vineyards, Jim Reichardt of Liberty Duck and Chef Teddy Knopf of Provenance Raleigh.*

## 492 SUCH A SQUARE

**Inez Ribustello** and her husband **Stephen** are longtime supporters of this event (Inez is one of our somms for the annual 12 Roses event), but you may know them from their Tarboro restaurant, **On the Square**.

Both Inez and Stephen have a deep and impressive knowledge of wine, having worked as sommeliers in some of New York City's top restaurants. On the Square has all the elegance and sophistication of an urban bistro alongside the warmth and familiarity of a small town haunt. It strikes a perfect balance and creates amazing meals.

This field trip dinner on **May 13, 2017** features a **round-trip ride** out to Tarboro (with plenty of snacks and drinks on the way) on a private bus, plus dinner with Inez and Stephen at On the Square. There are only 25 spots, so git 'er done and buy a seat! It's a Fete for Friends!

DINNER ON MAY 13, 2017 AT ON THE SQUARE IN TARBORO, NC WITH TRANSPORTATION PROVIDED FROM THE FRANKIE LEMMON SCHOOL

*- Courtesy of Stephen + Inez Ribustello, On the Square*

## 493 GREAT EXPECTATIONS

What do little grapes dream about being when they grow up? Hennessy Cognac, obviously.

This legendary brand has been making unparalleled cognac since the 1700s, and let us tell you, 300 years of practice has really paid off. This is a truly exceptional spirit, which unfolds with dimension and character as you savor it in the glass.

And this special Buy-A-Seat opportunity gives you the chance to do just that.

Our friends at **Hennessy** have provided us with just 6 seats to an exclusive dinner and tasting, to be held at **Second Empire** on **September 21, 2017**. During this special evening, attendees will explore Hennessy's extraordinary Prestige Range – Hennessy X.O, Hennessy Paradis Extra, and Hennessy Paradis Imperial – some of the oldest and rarest cognacs in the world.

Salivating yet? Then let your taste buds take the lead—raise your paddle lest you miss a taste of history!

- *Courtesy of Hennessy, USA*