

Buy A Seat

480 WOMEN ON A MISSION 2019

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 women out there like them, with the same drive to make a difference. Thus, Women on a Mission was born!

This, 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! Find this event under "**BUY-A-SEAT**" in the Auction and sign up. *Be quick though because this event on **September 12, 2019** is almost completely sold out already!*

DINNER PREPARED BY ASHLEY CHRISTENSEN AT THE HOME OF ELIZA KRAFT OLANDER ON SEPTEMBER 12, 2019

- Courtesy of Ashley Christensen and Eliza Kraft Olander



Ladies and gentlemen, start your engines...this is the event you don't want to miss. Buy your ticket now since only 14 seats are left!

One of our most popular lots is back! 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. If you think this line up can't improve on what we've done in years past, well we'll take that as a CHALLENGE. This year promises to be the best one yet. Why? Because it won't be 12 Roses - it seems we have forgotten how to count - this year we will have 14 Roses!

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. *She has tapped 4 of her fellow wine gals from California to pour their best bottles for you including:*

- **Jill Matthiasson** of **Matthiasson Wine**
- **Carissa Mondavi** of **Continuum**
- **Michael Rodeno** of **Villa Ragazzi**
- **Pam Starr** of **Crocker & Starr**

Meanwhile, chef **Ashley Christensen** of **Death & Taxes, Poole's Diner, Beasley's Chicken and Honey, Chuck's and Fox Liquor Bar**, will be curating the chefs of the evening, *inviting SIX incredible female talents to Raleigh to pair up on a multi-course dinner of unparalleled quality.*

Ashley will be joined by these amazing women of the food industry:

- **Mashama Bailey** of **The Grey** in Savannah GA. As executive chef of The Grey, Mashama has earned a number of accolades, including a nomination as a finalist for the James Beard Foundation's Best Chef Southeast award in 2018. She also serves as Vice Chairman on the board of the Edna Lewis Foundation, working to preserve and celebrate Edna's legacy that heavily influenced her menu at The Grey.
- **Katie Button** of **Katie Button Restaurants** including **Cúrate** in Asheville NC. Chef Button was a semifinalist for the James Beard Rising Star Chef award in 2012 & 2013, a nominee in 2014, semi-finalist for Best Chefs in America in 2015 and a nominee for Best Chefs Southeast 2018.
- **Lindsay Autry** of **The Regional Kitchen & Public House** in West Palm Beach, FL. Lindsay is a graduate of Johnson & Wales University, Chef Autry held various chef positions at prominent restaurants along the East Coast and in Mexico and made headlines as a finalist on Bravo TV's ninth season of "Top Chef."
- **Jamie Malone** of **Grand Cafe** in Minneapolis, MN. Malone gained national attention and earned a place as a semifinalist for the James Beard Award Foundation's "Rising Star Chef" for 2013 and "Best Chef Midwest" for 2014.

- **Cheetie Kumar**, Raleigh's very own James Beard nominated and owner of **Garland**. Raleigh's Cheetie Kumar Is a Rock Star Chef, literally. Cheetie also plays in a local band, Birds of Avalon, and helps oversee development and planning of Neptune's Parlour, an underground lounge, and Kings, a live music venue (both next door to the restaurant.)
- **Erin Kanagy-Loux** of Union **Square Events** in New York City. In 2015, Kanagy-Loux earned a StarChefs Rising Star Hotel Pastry Chef Award for her work.

Finally, overseeing this intersection of food and wine are sommeliers **Inez Ribustello** and **Cappie Peete**. 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 Cappie Peete, is the advanced sommelier who leads the charge of the beverage program at **Death & Taxes** and the rest of the **AC Restaurant Group**.

The date is set **MARCH 16, 2019**; the place is set (the exuberant home of **Brian McHenry and Eliza Kraft Olander**); *all that's left is letting your fingers do the walking right to the **BUY-A-SEAT** section of our Auction and buy a seat to this unforgettable evening!*

Only 14 seats left!

- Courtesy of Pam Starr; Ashley Christensen; Brian McHenry + Eliza Kraft Olander; Inez Ribustello; Cappie Peete and 8 other Women in Wine and Food



Ladies and gentlemen, start your engines...wait, didn't we just read this. The answer is yes, but this will be the 12 Roses dinner on **March 21, 2020**. Buy your ticket now since these seats will disappear! And yes, you have to book all the incredible talented women winemakers and chefs this far in advance so we can give YOU a date when this event will take place.

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 10 years ago and has been instrumental in its success each year.

- **Remi Cohen** of **Lede Family Wines**
- **Julianna Martinelli** of **Martinelli vineyards**
- **Remy Barrett** of **La Sirena**
- **Clare Carver** of **Big Table Farm**
- **Pam Starr** of **Crocker & Starr**

Meanwhile, chef **Ashley Christensen** of **Death & Taxes, Poole's Diner, Beasley's Chicken and Honey, Chuck's and Fox Liquor Bar**, will be curating the chefs of the evening, *inviting five 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 **Cappie Peete**. 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 Cappie Peete, is the advanced sommelier who leads the charge of the beverage program at **Death & Taxes** and the rest of the **AC Restaurant Group**.

The date is set **MARCH 21, 2020**; the place is set (the exuberant home of **Brian McHenry and Eliza Kraft Olander**); *all that's left is letting your fingers do the walking right to the **BUY-A-SEAT** section of our Auction and buy a seat to this unforgettable evening! Only 30 seats available! Get yours NOW.*

- *Courtesy of Pam Starr; Ashley Christensen; Brian McHenry + Eliza Kraft Olander; Inez Ribustello; Cappie Peete and 8 other Women in Wine and Food*

484 DINING WITH THE STARS

Have you ever wondered what it would be like to hang with the band? Well here's your chance to have dinner with them! **Ramin Karimloo** and **Joe Kwon** will be doing a show at **King's** (above Garland) in Raleigh and you can join them for the concert AND for dinner beforehand at **Garland**. Ramin came last year to help us raise money for the Frankie Lemmon School and immediately following the outstanding, one of a kind dinner and concert said to us -- can we please do this again next year? Well, YES WE CAN! And YES WE WILL!

Cheetie Kumar, Raleigh's very own James Beard nominated friend-in-food is opening her doors to wine and dine you before Ramin and Joe perform their private concert. Join them for dinner at **Garland**, and experience the absolutely delicious fare from chef Cheetie Kumar. She and her husband, Paul, are rock stars in their own right: when they're not running the restaurant, they're playing shows with their band, Birds of Avalon. So put yourselves in their hands, they've got this all under control. All you have to do is BUY-A-SEAT right now and show up!

This is a night that you'll never forget! With a little help from our friends.

DINNER **AND** THE SHOW WITH RAMIN KARIMLOO AND JOE KWON AT GARLAND AND KINGS

- Courtesy of Ramin Karimloo; Joe Kwon and Cheetie Kumar + Paul Siler of Garland and Kings

485 SWOONING TO RAMIN'S VOICE

Ramin Karimloo has one of the most amazing voices on the planet. Ramin is an Iranian-Canadian actor and singer, recognized mainly for his work in London's West End. He has played the leading male roles in both of the West End's longest running musicals: the Phantom and Raoul, Vicomte de Chagny in **The Phantom of the Opera**, and Jean Valjean, Enjolras, and Marius Pontmercy in **Les Misérables**. He also originated the role of the Phantom in Andrew Lloyd Webber's **Love Never Dies**, which continues the story of The Phantom of the Opera. He made his Broadway debut as Jean Valjean in the 2014 revival production of Les Misérables, for which he received a Tony Award for Best Actor in a Musical nomination.

Ramin and his friends have come to Raleigh the past three years to help us raise money for the Frankie Lemmon School. People have come from out-of-state to hear him sing in our intimate concert, and last time he told us -- can we please do this again next year? Well, YES WE CAN!

These outstandingly talented musicians will be joined by our own local musical talent and friend of Frankie Lemmon, **Joe Kwon** of the Avett Brothers. Believe us, they will put on a performance that blends Broadway classics and bluegrass, blues and rock. Ramin's incredible tenor voice will soar over the cello, in a performance that promises to be incredibly moving and unlike anything you'll ever hear again.

Buy your tickets tonight for this amazing performance at the Kings

There are a limited number of tickets available through our BUY-A-SEAT. If you were there last year, you will remember that this was a killer concert that blew the roof off - so sign up again OR if you were not there, trust us, you want to do this one!

- Courtesy of Ramin Karimloo and friends; Joe Kwon; and Cheetie Kumar + Paul Siler of King's



HURRICANES NIGHT OUT

Are you a Hurricanes fan? Are you a Frankie Lemmon fan? If so, this night is for you. We have a private suite for the **March 28, 2019** game against last year's Stanley Cup winners, the **Washington Capitals**.

These are the best 18 seats in the house. And to make the evening even better, Brian + Eliza will open the wine locker for the group for a few bottles to enjoy during the game!

Buy a ticket or two and join other hockey fans and have a blast.

18 SEATS TO THE MARCH 28, 2019 GAME BETWEEN THE CAROLINA HURRICANES AND THE WASHINGTON CAPITALS. PURCHASES OF 4 OR MORE TICKETS GET A VIP PARKING PASS.

- Courtesy of Brian McHenry + Eliza Kraft Olander



SNAP UP THESE POP UP DINNER TICKETS

Snap Pea Catering, owned and operated by **Chef Jacob Boehm** runs one of the most WILDLY CREATIVE concept dinners, in SURPRISING LOCATIONS. Each 8- to 9-course dinner is carefully crafted to surprise and delight, from the surprise location to the concept menu. Tickets to his dinners (usually 180 seats over 3 days) *sell in less than 15 minutes!*

What is the date for this dinner?: **Friday, April 26, 2019**

What is the menu going to be? **IT'S A SECRET.**

Who is the winemaker going to be? **SUPER SECRET.**

(We will tell you that her wine will match the food at this dinner perfectly.)

Where will this dinner take place? **THAT'S A SECRET AS WELL.**

Stop asking questions! This will be the Pop Up dinner to end all Pop Ups. All you know is that it will be in the Triangle Area and we will let you know the location 36 hours before.

OK. We will let you know the starting time of the dinner is **6:30pm. Dress: Casual Chic**

I know, can you believe it? Nobody gets THEIR VERY OWN Snap Pea dinner, but you can. Just sign up on your phone for auction lot #487 and **reserve your seats TODAY!**

Net proceeds of this auction lot benefit the **Triangle Down Syndrome Network**. Frankie Lemmon School began more than fifty years ago to serve children with Down Syndrome. Families that have children with Down Syndrome rely on Frankie Lemmon, but their other really good friend and tremendous source of support is the Triangle Down Syndrome Network (**TDSN**). TDSN, in a sense, a feeder resource to the Frankie Lemmon School, so by helping TDSN we are also helping Frankie Lemmon.

- Courtesy of Jacob Boehm, Snap Pea Catering; Maria Sinskey, Robert Sinskey Vineyards

Champagne Philipponnat is coming to Raleigh for a one-night only private event at the home of the area's largest collectors of fine champagne - **Todd + Lisa McGowan**. Todd and Lisa are some of Frankie Lemmon's biggest supporters, from hosting dinners and fundraisers, to sponsoring events and bidding generously on auction lots.

Champagne Philipponnat is one of the true gems among Champagne houses—not the least of which is the fact that it produces one of the region's greatest Champagnes, the historic, oldest single-vineyard **Clos des Goisses**.

Rewarded vineyards by the king following the Italian wars during the Renaissance period (between 1510 and 1522), Swiss guard Captain Apvril Le Philipponnat married Marie d'Ambonnay and settled his family in Aÿ, now a Grand Cru classified district. In 1935, the family entirely acquired the most praised vineyards of the district, the Clos des Goisses, first single-vineyard ever bottled under its own name in Champagne. In the late 80s, the company joined BCC, a family-run Champagne group. **Charles Philipponnat** reunited with the company in 1999 and has been managing it since.

The champagne will be beautifully complemented by the French cuisine our the multi-talented **chef Matt Kelly**, a James Beard semifinalist, and chef/owner of **Vin Rouge, Mateos Bar de Tapas, Saint James Seafood, Mothers & Sons**, and **Lucky's Delicatessen**.

Dinner at Todd + Lisa McGowan on **Wednesday, November 6, 2019** with Charles Philipponnat from Champagne Philipponnat. We will explore the entire range of Philipponnat champagne including the iconic Clos de Goisses.

DINNER FOR 16 AT TODD AND LISA MCGOWAN'S ON NOVEMBER 6, 2019 WITH CHAMPAGNE PHILIPPONNAT.

- *Courtesy of Todd + Lisa McGowan; Chef Matt Kelly, Vin Rouge and Mateos Bar de Tapas, Champagne Philipponnat and VinConnect*



489 INTIMATE DuMOL DINNER

Over its brief history, **DuMOL Winery** has grown from a tiny winemaking venture into a world renowned Russian River Valley entity with some of the finest Pinot Noirs and Chardonnays in the region.

DuMOL, named after the initial winemaker's children (Duncan and Molly), released its first 300 cases (equal numbers of Pinot Noir and Chardonnay) in 1996 and the rest was history. The winery has consistently garnered excellent reviews from the top periodicals and sells out of every wine every year. Given the spectacular quality that has emerged from DuMOL, it is surprising that the winery is still fairly under the radar.

We are fortunate to have a our very own DuMOL dinner on Saturday, **May 18, 2019** at the beautiful home of **Ken and Pamela Adler** in North Raleigh. Sign up today as this dinner will sell out quickly.

Chef Serge Falcoz-Vigne of **Saint Jacques** will prepare a feast that will be on a par with the wines from DuMOL. Serge prepares authentic French cuisine. His sauces make you want to lick the plate. His mashed potatoes have so much butter and love that he leaves you wanting for more. And finally, his interaction with his guests shows that passion he has for his cooking.

DINNER WITH DuMOL WINERY ON MAY 18, 2019 AT THE HOME OF KEN AND PAMELA ADLER IN NORTH RALEIGH.

- Courtesy of DuMOL Winery, Ken + Pamela Adler and Chef Serge Falcoz-Vigne, Saint Jacques French Cuisine



Not only is **Martina McBride** an immensely talented Country Music Star, but she's also a gracious and fun-loving fan of all things food and wine! If you have never met this petite, beautiful soul or seen her in concert, you will be wowed and impressed and inspired. *She will Love You Right Through It!*

While she has done a number of dinners for us at her home in Nashville, this time you will be able to join her here in Raleigh for a one-of-a-kind meal on **Saturday August 17, 2019**. Martina will play co-host with our very own **Brian McHenry and Eliza Kraft Olander** in their home in Raleigh, and set you up for a meal that's out of this world. While Martina and Eliza preside over great conversation and great wine, **Scott Crawford**, the James Beard semifinalist behind **Crawford & Son** restaurant, will be in the kitchen. You can expect an otherworldly meal, as Scott takes fresh local ingredients and gives them his elevated twist on classic comforting dishes. And he just happened to have recently won Restaurant of the Year for the Triangle!

Of course, the wine will be flowing! Brian and Eliza will be your acting sommeliers, pulling some of their favorite bottles from their cellar to pair exquisitely with Scott's food!

All of this amazing food and wine, and Martina as your dinner date? Do NOT sleep on this incredible opportunity! Seating is *limited*, so BUY A SEAT right here, right NOW!

- Courtesy of Martina McBride; Scott Crawford, Crawford and Son; and Brian McHenry + Eliza Kraft Olander

491 AN EVENING WITH THE “MOUNTAIN MAN”

Football defensive lineman. Bartender. Pre-med student. MBA recipient. Medical device salesman. Winemaker. **Chris Carpenter** is a man who's worn many hats over the years. His most noteworthy, however, is perhaps the one he's been wearing for the past twenty: winemaker for **Jackson Family Wines'** esteemed **Lokoya, Cardinale, Mt. Brave, La Jota** and **Hickinbotham** labels.

At about 6'5" tall, Chris Carpenter is not easy to miss. A ruggedly handsome blend of Paul Bunyan and Tom Selleck, circa his Magnum PI days.

So just how does a Biology major from the University of Illinois become one of Napa Valley's most well-respected winemakers making some of its most highly acclaimed wines? While studying at Illinois, Carpenter worked at Butch McGuire's, an iconic Irish pub in Chicago, where he developed an affinity for the restaurant industry. He eventually discovered a passion for food and wine and ultimately decided to pursue a career that would marry his science background with his love of hospitality. Making wine allowed him the perfect opportunity to combine both.

After graduating from UC Davis' Viticulture & Enology program in 1998, he joined **Cardinale**, becoming winemaker in 2001. Equally an expert at grape growing as he is at making wine, Christopher vinifies grapes from more than a dozen vineyards throughout Napa Valley, and through arduous blending, creates a wine that demonstrates the personality of each vintage, and whose **whole is greater than the sum of its parts**.

He has become an expert on the mountain appellations of the Napa Valley. From Mt. Veeder to Howell Mountain, he is intimately acquainted with the subtle nuances each has to offer. Whether he's making site specific wines which reflect unique mountain terroirs, or orchestrating vinous symphonies which marry a variety of sites, Carpenter has garnered much praise over the years from consumers and critics alike.

The chef for the evening will be none other than chef **Ashley Christensen** of **Death & Taxes, Poole's Diner, Beasley's Chicken and Honey, Chuck's and Fox Liquor Bar**. You can expect an otherworldly meal, as Ashley takes fresh local ingredients and gives them her elevated twist on classic comforting dishes.

This magical evening will take place on **Sunday, April 28** at the home of **Brian McHenry** and **Eliza Kraft Olander**. Be prepared for a magnificent affair with plate licking food and sumptuous wines. And we bet that Brian and Eliza will pull out some of their own wines by Chris out as well!

DINNER WITH CHRIS CARPENTER AND THE SPIRE COLLECTION FEATURING CARDINALE AT BRIAN MCHENRY + ELIZA KRAFT OLANDER'S HOME ON SUNDAY, APRIL 28.

- Courtesy of Chris Carpenter, SPIRE Collection; Ashley Christensen, Poole's Diner and Death & Taxes; and Brian McHenry + Eliza Kraft Olander

PIGGYPALOOZA—IT'S GONNA BE SAAA-WEEET!

Thursday, October 24th, 2019 will be the Swine-est day of your year! It's back—the Piggy Party! We would all love to tell you about how amazing our past Piggy Parties were, but unfortunately, none of us can remember much past a certain point in the evening. Let's just say it will be the most fun you'll never remember!

What makes PiggyPalooza so fun? Well, of course, it starts with the food—**Duskie Estes**, The Queen of Pork and Food Network's creator of **Black Pig Bacon & Waffles**, will be flying in from California to prepare the feast. **Samad Hachby**, Chef and owner of **Mulino** will bring cuisine to surprise and delight.

There are other **PIG DEAL PIT MASTERS** and purveyors who are busily working on their schedules, because they want to be here too! Keep checking back, as the list grows!

Wakefield Barn proprietors Tae Park and Samad Hachby are throwing open the doors to welcome us this recently restored historic barn. Just wait until you see it . . . beautiful natural gardens, courtyards, terrace, magnificent outdoor fireplace . . . bring your hearth blanket and come on!

Let's get serious for a minute and talk about what makes the night meaningful—wine and tequila! We are bringing our "A Game" for this party: we're talking the triumvirate—**Michael Browne** of **CIRQ**, **Guy Davis** of **Davis Family Vineyards** and **Steve Reynolds** of **Reynolds Family Winery**. The tequila will be from Steve's new and highly allocated tequila brand, **Penta**.

It's all happening at **Wakefield's Historic Barn** Thursday, October 24th and is limited to 200 people. Get your tickets in Buy-A-Seat today!

- Courtesy of the above named chefs, winemakers and wineries that love the Frankie Lemmon School.

Chef Michael Lee of **M Sushi, M Tempura** and **M Kokko** is one of the Triangle's most accomplished chefs. M Sushi is dedicated solely to high-quality seafood. For Chef and owner Michael Lee it has been a lifelong dream to create a sushi restaurant that concentrates solely on providing the true Omakase style dining experience.

Chef Lee has teamed up with **Joe Kwon**, the virtuoso cellist of the Avett Brothers, and his fabulous wife Dr. Emily Meineke who are both equally comfortable in the kitchen. The two will be breaking down an entire fish in front of your very eyes. And sushi will roll (pun intended) out of the kitchen to satisfy your every wishy-fishy whim.

What would a sumptuous dinner be without some amazing wines? **Adam and Martha Derbyshire** will be providing some of the best champagnes available that will be a perfect complement to the sushi whole fish extravaganza.

There are only 8 seats available for this amazing dinner! Buy your seats TODAY!

- Courtesy of Joe Kwon and Emily Meineke; Adam and Martha Derbyshire; and

RICE RICE BABY

Rice is the most widely consumed staple food for a large part of the world's human population, especially in Asia. Rice is the most important grain with regard to human nutrition and caloric intake, providing more than one-fifth of the calories consumed worldwide by humans. There are over 90,000 varieties of rice, here is the full list - Aizon Rice. Ambemohar. Annapoornna. Atop. Basmati rice. Just kidding!

Our generous Friends of Frankie Lemmon, **Joe Kwon**, **Cheetie Kumar** and **Vansana Nolintha** will team up for this **rice centric dinner** that will blow your mind! No Uncle Ben's at this dinner.

Joe Kwon is a man of many talents - the virtuoso cellist of the Avett Brothers who moonlights as a line cook for his **Mama Kwon**; **Cheetie Kumar**, Raleigh's very own James Beard nominated and owner of **Garland**. She and her husband, Paul, when they are not running the restaurant are playing shows with their band, Birds of Avalon. To complete the trio of chefs, you have **Van Nolintha** who was born in Laos and came to North Carolina during his youth. Van owns two thriving businesses in downtown Raleigh, the first is **Bida Manda**, a Laotian restaurant specializing in the tastes and flavors of his childhood. Their second, more recent venture is **Brewery Bhavana**, a brilliantly-curated space showcasing his many talents and passions.

Rice-a-Roni or Rice Krispies are unlikely to be on the menu. But, like Bubba Gump shrimp dishes, the list of options for this dinner can be endless: American fried rice; Dirty Rice; Étouffée; Fried rice; Jambalaya; Paella; Rice Cakes; Rice-A-Roni; Akki rotti;; Arroz caldo; Arroz chaufa; Ba-wan; Bi pong moun; Bibimbap; Bibingka; Biko; Biryani; Bisi bele bath; Bhaat; Bokkeumbap; Boribap; Boudin; Chalbpap; Chao; Chazuke; Chitranna; Ci fan tuan; Claypot chicken rice; Co'm tām; Congee; Coriander rice; Curd rice; Curry rice; Dal bhat; Gaifan; Gimbap; . . . we could go on forever!

Snag a seat or two for this intimate dinner for 30 at Bida Manda on a Sunday date TBD.

- Courtesy of Joe Kwon; Cheetie Kumar and Van Nolintha



495 FOOD, WINE & MUSIC ARE IN OUR JEANS

A super exclusive night, in an intimate setting with **Tiff Merritt**. Nights like this don't happen. Enjoy a special evening as four of the tastemakers of Raleigh - **Matt Fern** of **(ish) Delicatessen**, **Seth Hoffman** of **The Raleigh Wine Shop**, **Victor Lytvinenko** of **Raleigh Denim Workshop**, and singer-songwriter **Tiff Merritt** - come together to create an extraordinary and unique dining experience.

Your enchanted evening begins with aperitifs and an intimate serenade set before dinner with none other than **Tiff Merritt**. Born in Houston and raised in Raleigh, Tiff's music defies labels. This talented Grammy-nominated singer, songwriter and guitarist brings influences of country, folk, soul and rock and roll to create her unique and always evolving sound. Although Tiff contributes to our community with her artistic merits, she has also recently teamed up with hotel developer Daniel Robinson of Durham Hotel and purchased the Gables Motel Lodge in the Mordecai Neighborhood of Downtown Raleigh. We can't wait to see what she has in mind for the renovation of this historic site.

Although **Matt Fern** came to the restaurant business from the beverage side as the longtime beverage director of Ashley Christensen's AC Restaurants, you can't work with great chefs without being inspired - especially when you have a passion for food. Matt will create a menu inspired by his upcoming project - **(ish) delicatessen** - a downtown Raleigh restaurant that will take from the Jewish and Italian delicatessen traditions. This exciting addition to the downtown food scene was just announced and will be adjoining the Longleaf Hotel - a redeveloped 57 room boutique hotel on Lane Street. You can be amongst the first to sample what Raleigh will soon enjoy for breakfast, lunch and dinner.

Seth Hoffman and the team at **The Raleigh Wine Shop**, the Triangle's award winning wine shop featured in Food & Wine magazine as one of the top 25 wine destinations in the country, will act as your personal sommeliers for the evening. Collaborating with Matt Fern after he finalizes the menu, the Raleigh Wine shop team will select wines that will not only line up with your taste preferences but pair exquisitely with the evening's meal.

Raleigh Denim will be opening the doors of their magnificent Warehouse District workshop as a venue for this unique evening. This internationally acclaimed brand founded by husband and wife **Victor Lytvinenko and Sarah Yarborough** in 2007 was a passion project to craft the ideal pair of jeans. They honor North Carolina's history of making handcrafted American-made jeans using local materials and traditional construction methods as each pair they produce is handmade on vintage machines and autographed by the maker.

This magnificent event will take place on Thursday, May 2, 2019. Buy your tickets to this intimate event TODAY!

- Food and wine pairing at Raleigh Denim Workshop with live music for up to 18 courtesy of Seth Hoffman of The Raleigh Wine Shop; Matt Fern of (ish) Delicatessen; Victor Lytvinenko and Sarah Yarborough of Raleigh Denim Workshop; and Tiff Merritt

