

Special 2015 Annual Dinner Issue



2015 Annual Dinner: October 9th

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The Location

Friday, October 9, 2015 from 6:30 pm at Creekside Plantation in Mooresville. This is our biggest, and most fun, event of the year.

Join us for an incredible night of food, fun, music, wine, and fellowship.

Dine in the pavilion amidst a working vineyard. We'll begin with passed appetizers, dine on delicious main courses, delicious veggies and salads, dessert, and of course wine.

Bordering the majestic Wheeler Wildlife Refuge and Tennessee River, Creekside at Collier's End is a beautiful antebellum plantation estate on 18 acres. Located near historic Mooresville, Alabama.

The Wines

Each diner is asked to bring a bottle of wine to share. That's one bottle per person.

The Auction

We also encourage you to bring wine or a wine related item for the silent auction. The proceeds from this auction will benefit the membership by supporting the General Fund.

Cost & Reservation

Dinner is \$45 per person. See page 2 for the menu.

Reservations are due no later than October 2nd. This is a firm date. The reservation form may be found on page 4.

Directions

From I-565 West, exit Mooreseville Road. Turn left at exit and go across Old Hwy 20. Make an immediate left onto North Street. Creekside Plantation is located at the end of the street.

From I-565 East, exit Mooreseville Road. Turn right at exit and go across Old Hwy 20. Make an immediate left onto North Street. Creekside Plantation is located at the end of the street.

25800 North Street
Mooreseville, AL 35649
(256) 355-2506

*Reservation
Form
On Page 4*



Creekside Plantation

Click Above To Visit The Venue Website

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2015 Annual Dinner: The Menu

Make your main course selection on the reservation form.

Dinner prepared by Jake Reed, Executive Chef and owner of Albany Bistro, Decatur, Alabama.

Passed Appetizers:

- ♥ Fried Oysters Rockefeller served on the half-shell
- ♥ Bacon wrapped quail Legs in smoky lager sauce with stone ground grits

Main Courses

- ♥ Pan seared, wild caught salmon with dill compound butter
- ♥ Cornish game hens with Tasso and cornbread stuffing
- ♥ Beef tenderloin medallions with Bordelaise and Oneonta grown shitake mushrooms
- ♥ Squash ravioli with beet sauce

Sample of Sides To Be Offered On The Buffet

- ♥ Watercress and arugula salad with local apples, jicama, candied popcorn from 1818 Farms, sorghum and moonshine vinaigrette
- ♥ Savory roasted butternut squash, pears, onions, and craisins
- ♥ Autumn rice pilaf
- ♥ Grilled Asparagus dusted with shaved Asiago
- ♥ Farm style Italian cut green beans

Dessert

- ♥ Flourless chocolate torte with fresh raspberries



Reservation Form on page 4.

2015 & 2016 Programs: *Walter Collier*



Thank you to everyone who has hosted a program this year. During the Annual Dinner we will have a drawing from among our program hosts' names. Three lucky hosts will be awarded a very nice gift. It is a token of our appreciation.

Our regular October newsletter will include information about the November 2015 program. Please note that it will be before the Thanksgiving holiday.

2015 & 2016 Calendar

<i>2015</i>			Capacity
Oct 9	Annual Dinner	Programs	60
Nov 15	Sparkling Wines	Garay	40
Dec N/A	No Tasting	N/A	
<i>2016</i>			Capacity
January		Peirce/Zafadil	40
February		Lindelow/Coddington	40
March	Wines From Spain	Garay/Zappata	40
April		Suttles/Russell	40
May		Williams	40
June		Garza	40
July	Wine Rep Event (Local Venue)	Programs	40
August	At the Auction Celebrating our Members	Wilson	40
September	National Tasting	Hernandez	40
October	Annual Dinner	Programs	50
November	Sparkling Wines		40
December	No Tasting	N/A	