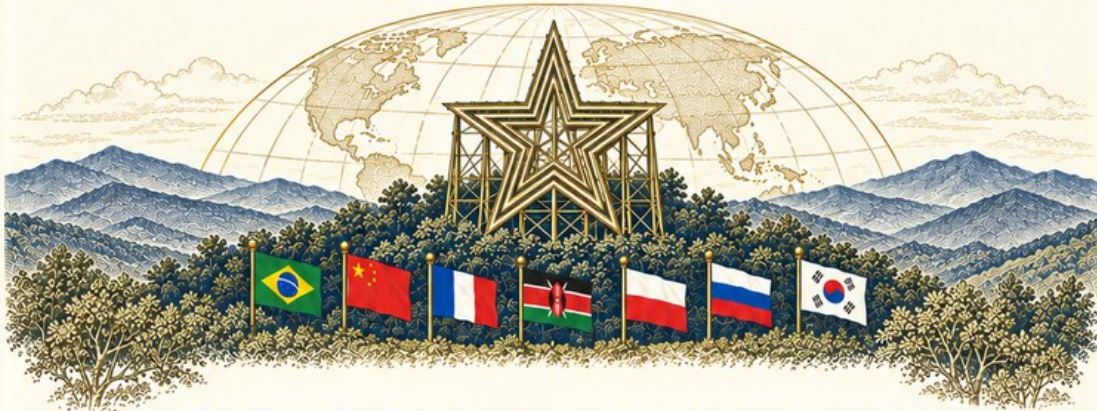


Seven Cities. Seven Courses.

— THE 2026 WINE DINNER SERIES FINALE —

— Celebrating Roanoke's Sister Cities —



Chef de Cuisine Wells Selbe

Executive Chef Michael Whittaker

AMUSE • PSKOV, RUSSIA

Shchi

Red Cabbage, Crème Fraiche, Black Rye Bread

FIRST COURSE • WONJU, KOREA

Naengmyeon

Buckwheat Noodles, Roast Pheasant, Pear, Soft Boiled Egg

SECOND COURSE • FLORIANOPOLIS, BRAZIL

Camarao De Moranga

Langoustine, Roast Pumpkin, Coconut, Papaya, Passionfruit

THIRD COURSE • LIJIANG, CHINA

Naxi Shaokao

Yunnan Black Tea Brined Pork Belly, Young Bamboo Rice, Matsutake Mushroom

INTERMEZZO • SAINT-LO, FRANCE

Trou Normand

Spiced Apple Sorbet, Calvados, Fleur De Sel

FOURTH COURSE • KISUMU, KENYA

Mbuta

Charcoal Grilled Perch, Chili Lime Corn, Sorghum Ugali, Kachumbari Sauce

FIFTH COURSE • ROANOKE, VIRGINIA

Venison Chop

Etzler Country Ham, Leather Britches, Muscadine Grape, Black Walnut, Huntsman's Sauce

SIXTH COURSE • OPOLE, POLAND

Sekacz

Yeast Cake, Chocolate Covered Plums, Sweet Cheese