

OUR 2021 SPONSORS



CHOW CHOW
AN ASHEVILLE CULINARY EVENT SERIES



JULY 24, 2021

A FIND DINING EXPERIENCE

PRESENTED BY
MOUNTAIN VALLEY SPRING WATER



VENUE SPONSOR



AUTO SPONSOR:



ABOUT THE
CHEFS



MENU



**ERIC BURLESON - OVER EASY & ELDR
@MONEYGRIPS**

**ELI JE-BAILEY & SYDNEY RUBIN -
HOMINY FARM
@HOMINYFARM**

**TRAVIS MILTON - NICEWONDER FARM
& VINEYARD
@DASH37BOARD37 @NICEWONDERFARM**

**ANNIE PETTRY
@CHEFANNIEPETTRY**

ABOUT THE
SPEAKERS

Chef William Dissen - moderator
@chefbillyd

Chris Bennett - Forager, Writer, Chef
@foragerman

Bigwitch Indian Wisdom Initiative
Tyson Sampson
Amy Walker
Mary Crowe
Charles Taylor
Tova Welch
Cynthia Grant

Mike Tiano - Board Ambassador

Peter Pollay - Board Ambassador

BEVERAGE SPONSORS
12 Bones Brewing @12bonesbrewing
Cultivated Cocktails @cultivatedcocktailsdistillery
Devil's Foot Beverage Company @devilsfootbrew
Hillman Beer @hillmanbeer
Mixologist, The Foundry Hotel @thefoundryhotel
Mountain Valley Spring Water
@mountainvalleywater
Pléb Urban Winery @plebavl

MAKERS
Acornucopia Project
@acornucopiaproject

ENTERTAINMENT BY
AVL.XLR @avl.xlr

ERIC BURLESON

- Sumac Cured Amberjack Crudo, Wineberry Vinegar, Green Elderberry Capers, Wood Sorrel
- Chanterelle Tart with Wild Mushroom & Ramp Fromage Blanc, Chanterelle Vinegar, Pickled Ramps, Bee Balm
- Wild Persimmon & Black Walnut Pain aux Fruits, Preserved Serviceberry, Sour Cherries, Eda Rhyne Nocino Reduction

ELI JE-BAILEY & SYDNEY RUBIN

- Black Walnut Sourdough Crostini with Wild Berry Jam & a Foraged Milk Cap Mushroom Duxelle
- Wild Greens Fatayer with a Nettle Toux & Green Harissa

TRAVIS MILTON

- Morel & Chanterelle Custard with Crispy Parsley Root & Miners Lettuce
- Salt Trout & Poke Fritter with Milk Thistle Honey & Lavender
- Hickory Nut Blanc Mange with Elderberry Vinegar Gelee

ANNIE PETTRY

- Red Oak Acorn Flour Fried Oyster, Foraged Sumac, Wild Green Goddess
- Foraged Chanterelle Toast, Chèvre, Wild Berries, Queen Anne's Lace

**TASTY BEVERAGES & DELICIOUS
SMALL PLATES AVAILABLE FOR
ENJOYMENT BEFORE & AFTER THE
SPEAKERS PANEL!**

FEATURED PRODUCERS

Acornucopia Project @acornucopiaproject
Asheville Fungi @ashevillefungi
Craig Hastings - Forager
Eda Rhyne Distilling Company
@edarhynedistillingco
Highgate Farm @highgatefarm
Hominy Farm @hominyfarm
Keep Well Vinegar @keepwellvinegar
Mills River Creamery @millsrivercreamery
Nicewonder Farm & Vineyard
@nicewonderfarm
Rappahannock Oyster Co @rroysters
Round Mountain Creamery
@round_mountain_creamery
Well Seasoned Table @wellseasonedtable

THANKS TO

Professional Party Rental @
professionalparty
Shay Brown Events Management
@shaybrownevents
Terri Terrell, Culinary Director
@cheftlivinandlovin
Savvy Marketing Solutions
@getsavvyasheville
Lindsey Solomon - @lifeoflindsey

SPECIAL OFFER!

Thank you for joining us today!
We hope you will spend the
summer with us. Use promocode
CHOWCHOW15 to receive 15% off
additional Chow Chow tickets.

