


# Take a Culinary Journey with White Chambourcin Experienced through the epicurean talents of Chef Bo.



Begin the evening with a behind the scenes tour of our winery. Watch Chef Bo prepare four dishes & savor each with White Chambourcin.

- roasted cauliflower with thai vinaigrette
- asian pesto chicken salad
- broiled miso-citrus salmon with umeboshi rice
- roasted pork loin with ginger-apple chutney & maple sweet potato

## Kite Hill Vineyards Event Center

83 Kite Hill Road, Carbondale, IL 62903

**Sunday Jan. 29th @ 6pm**

- \$40 per person
- Chef Table seating, \$55 per person  
(Includes a bottle of White Chambourcin signed by the winemaker)

**ADVANCE PURCHASE REQUIRED**

**CALL for RESERVATIONS: (618) 684-5072**

This evening Kite Hill Vineyards offers guests a 20% discount on purchase of cases & 10% discount on the purchase of bottles.

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Chef Bo Oliver is a graduate of The Culinary Institute of America. He interned at the award winning North Pond restaurant in Chicago. Formerly the Sous Chef at Maldaner's, Pau, & Cafe Brio Restaurants in Springfield, he now works at Tom's Place in DeSoto.

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