



JuJuBe Restaurant
Chapel Hill, NC
Chef Charlie Deal

Foggy Ridge Cider Dinner Thursday, April 21st, 2011

**Hamachi sashimi with salted papaya, cucumber salad
and wasabi**

**Hamachi and daikon kakuni (slowly braised in mirin and soy)
*-First Fruit Cider***

**House-cured lardo and carrot "oil"
on black rice, walnut "crostini"**

**Slow-roasted pork belly and seared duck liver with buckwheat
soba noodles
*-Serious Cider***

**Smoked quail with sweet potato-coconut coulis
and garlic spinach**

**Five-spice duck confit, grilled onions, with hoisin
and duck fat roasted potatoes
*-Sweet Stayman Cider***

Sweet radish snow

**Ginger tea cake
*-Pippin Gold Dessert Cider***