

Summer Wine Dinners at the Berkley Manor

Zillie's will host several Pop-Up Dinners in July and August at the Historic Berkley Manor! Dine in style in the elegant dining room of this classic hunt club as we prepare a five-course Chefs Tasting Menu and Wine Dinner on select Tuesday evenings in July and August (**7/19, 7/26, 8/2 and 8/16**).

Our on staff chef Chris Johnson has come up with some delicious traditional and not-so-traditional offerings which will be paired with incredible wine selections.

Reservations for these very special evenings are limited to 32 guests at \$75 per seat (including tax and gratuity). The first summer dinner last week sold out quickly so be sure to make reservations early at Zillies.com

Comments from our July 12th Dinner:

"This was my favorite dinner out on the island. It's something that you don't want to miss!"

"Such a great time! Great food, wine, ambiance, and hosts!"

"What a fun dinner this was! Great food by Chris Johnson and his staff and great friends to celebrate it with. Wonderful!"

"What a wonderful dinner we had - such good fun - I have to do this again....absolutely!!!!!"

ZILLIE'S

SUMMER POP-UP WINE TASTING DINNER



SELECT YOUR DATE & RESERVE YOUR SPOT TODAY!

TUES
JULY 12



TUES
JULY 26



TUES
AUG 16

6 PM | The Berkley Manor | Ocracoke Island, NC

1ST COURSE

Scallop Crudo | Citrus | Ginger
Toad Hollow Risque

2ND COURSE

Summer Gazpacho Shooter | Avocado | Pickled Shrimp
Maillard Les Violettes Cotes du Rhône Rosé

3RD COURSE

Grilled Panzanella Salad | Basil | Lemon | EVOO
Joel Gott Oregon Pinot Gris Willamette Valley, 2014

4TH COURSE

Rack of Lamb | Canellini Bean | Arugula
Damilano Barbera d'Asti, 2014

DESSERT

Lemon Rosemary Olive Oil Cake | Olive Oil Ice Cream
Scrapona Moscata d'Asti, 2013

Chef Christopher Johnson

Special Thanks To Mutual Distributing & The Berkley Manor

reservations limited to 32 guests | \$75 per ticket [includes tax and gratuity]

Reservations At: Zillies.com | 252.928.9036

ZILLIE'S

SUMMER POP-UP WINE TASTING DINNER



RESERVE YOUR SPOT TODAY!

TUES
JULY 19



TUES
AUG 2

6 PM | The Berkley Manor | Ocracoke Island, NC

1ST COURSE

Glazed Local Shrimp | Allen Benton's Tennessee Bacon
Chateau Ste Michelle - Michelle Brut

2ND COURSE

Seasonal Bruschetta
*Charles Smith Wines,
Washington State Rosé Sangiovese, 2015*

3RD COURSE

Sesame Seared Peppered Tuna | Spicy Ponzu | Asian Slaw
Charles Smith Wines, Kung Fu Girl, Riesling, 2014

4TH COURSE

Grilled Rack of Pork | Garlic and Ginger | Polenta Wedge
*Charles Smith Wines,
The Velvet Devil, Merlot, 2014*

DESSERT

Salted Chocolate Pot de Creme | Fresh Berries
Sanctuary Vineyards, Outer Banks Ice, 2015

Chef Christopher Johnson

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