



2017 Fall/Early Winter Catering Menu

We proudly serve fresh organic produce from our onsite garden & local farms

First Course Salad Options

Hydroponic Mixed Greens, Muscadines, Goat Cheese, Toasted Pecans, Pickled Shallots, Apples, Muscadine Vinaigrette

or

Baby Spinach Salad, Roasted Butternut Squash, Grilled Cauliflower, Almonds, Cranberries, Carrot- Ginger Vinaigrette

or

Arugula, Apples, Golden Raisins, Toasted Pecans, Goat Cheese, Apple-Cider Vinaigrette

or

Marinated Lacinato Kale Salad, Roasted Squash Seeds, Parmesan, Cranberries

First Course Soup Options

Roasted Butternut Squash Soup, Crème Fraiche, Austrian Pumpkin Seed Oil, Toasted Pumpkin Seeds

or

Roasted Parsnip & Apple Soup, Crème Fraiche, Chive Oil, Minced Apple, Pumpkin Seeds

or

Beet Soup, Crème Fraiche, Bacon, Roasted Beets, Pecans, Lavash

or

Yukon Potato Chowder, Brioche Croutons, Charred Oyster Mushrooms, Aged Cheddar

Second Course Options

Grilled Broccoli, Marinated Broccoli Stalks, Broccoli Soup, Cheddar Cookie

or

Smoked Sunburst Farm's Rainbow Trout Rillettes, Spinach Gelé, Crème Fraiche, Marinated Apple & Fennel, Trout Cracklin', Pickled Daikon

or

Potato Fried Springer Mountain Farm's Chicken Livers, Butternut Squash Aioli, Apple, Radish, Nasturtium, Muscadines

or

Pan Seared Hickory Nut Gap Farm's Pork Belly, Butternut Squash, Golden Raisins, Toasted Pecans, Muscadine Gastrique

or

Butternut Squash Tortelloni, Maple Leaf Farm's Duck Confit, Roasted Oyster Mushrooms, Butternut Squash Coulis

or

Pickled NC Shrimp, Green Tomato Cocktail Sauce, Shaved Fennel & Radish Salad

Third Course Options

Grilled Brasstown Beef Tenderloin, Yukon Potatoes Au Gratin, Roasted Brussel Sprouts, Oyster Mushrooms, Demi-Glace

or

Fennel & Preserved Lemon Stuffed Sunburst Farm's Trout, Butternut Squash Puree, Roasted Cauliflower, Golden Raisins, Toasted Almonds, Lemon Pan Sauce

or

Grilled Mustard & Sage Marinated Hickory Nut Gap Farm's Pork Chop, Rutabaga Puree, Roasted Fingerling Potatoes, Grilled Broccoli, Demi-Glace

or

Maple Leaf Farm's Duck Confit, Rutabaga Puree, Spaghetti Squash, Muscadines, Brussel Sprouts, Duck Jus

or

Palmetto Farm's Poussin Ballotine (young chicken), Butternut Squash Puree, Purple Sweet Potato Confit, Grilled Endive, Chicken Jus

or

Mills Family Farm Braised Beef Short Ribs, Yukon Potato Gnocchi, Roasted Butternut Squash, Lacinato Kale, Braising Jus

Dessert Options

Pumpkin Spiced Crème Brulée, Pecan Biscotti, Whipped Cream

or

Honeycrisp Apple Strudel, Whipped Cream

or

Apple Tart Tatin, Apple Butter Ice Cream

or

Chocolate & Beet Crèmeux, Chocolate Tuile, Beet Chip, Whipped Cream

or

Vanilla Bean & White Chocolate Panna Cotta, Muscadine Gelé, Pecan Biscotti, Dehydrated Muscadines