



2017 Spring Catering Menu

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

First Course Salad Options

Marinated Lacinato Kale Salad, Parmesan, Strawberry Chips, Toasted Squash Seeds

or

Organic Arugula, Strawberries, Split Creek Farm's Goat Cheese, Roasted Beets, Toasted Pine Nuts, Strawberry-Rice Wine Vinaigrette

or

Baby Spinach, Roasted Beets, Radish, Toasted Pecans, Bacon, Pickled Ramps, Bleu Cheese

or

Grilled Romaine, Anchovy Aioli, Egg Gribiche, Parmesan Cookie

First Course Soup Options

Spring Onion and Yukon Potato Soup, Brioche Crouton, Spring Onion Oil

or

Chilled Beet Soup, Crème Fraiche, Bacon, Sunflower Seeds, Roasted Beet Relish, Lavash Cracker

or

Strawberry Gazpacho, Crème Fraiche, Roasted Pecans, Pickled Peppers, Saffron Cracker

or

Asparagus Soup, Grilled Asparagus, Pickled Asparagus, Toasted Pine Nuts

Second Course Options

Smoked Sunburst Farm's Rainbow Trout Rillettes, Asparagus Gelé, Crème Fraiche, Trout Skin Cracklin', Radish, Pickled Beets, Dill

or

Grilled Gochujang Pepper Marinated NC Shrimp, Lemon Risotto, Crustacean Nage, Crispy Vermicelli, Radish

or

Potato Fried Springer Mountain Chicken Livers, Beet Aioli, Micro-Radish, Roasted Beets, Nasturtium Leaves

or

Pan Seared Hickory Nut Gap Farm's Pork Belly, Grilled Marinated Beet Salad, Quail Egg, Aged Balsamic, Beet Aioli

or

Beet Ravioli, Crispy Sweetbreads, Roasted Mushrooms, Green Onion Puree, Pecan Gremolata

Third Course Options

Grilled Brasstown Beef Tenderloin, Yukon Potatoes Au Gratin, Spring Onion Puree, Roasted Oyster Mushrooms, Asparagus, Demi-Glace

or

Fennel & Preserved Lemon Stuffed Sunburst Farm's Trout, Parsnip Puree, Roasted New Potatoes, Bok Choy Cabbage

or

Grilled Mustard & Sage Marinated Hickory Nut Gap Farm's Pork Chop, Spring Onion Puree, Roasted New Potatoes, Swiss Chard, Demi-Glace

or

Maple Leaf Farm's Duck Confit, Parsnip Puree, Roasted Turnips, Pickled Mustard Seeds, Swiss Chard, Strawberry Gastrique

or

Palmetto Farm's Poussin Ballotine (young chicken), Sage & Spring Onion Stuffing, Parsnip Puree, Roasted Beets, Grilled Asparagus, New Potatoes

or

Mills Family Farm Braised Beef Short Ribs, Yukon Potato Gnocchi, Roasted Spring Onion, Oyster Mushrooms, Grilled Asparagus, Braising Jus

Dessert Options

Vanilla Bean Panna Cotta, Strawberry Gelé, Diced Strawberry, Shortbread Cookie Crumble, Whipped Cream

or

Chocolate Crémeux, Strawberries, Candied Pecans, Chocolate Tuile, Whipped Cream

or

Double Crust Strawberry-Rhubarb Pie, Vanilla Bean Ice Cream

or

Strawberry Crème Brulée, Pecan Biscotti