



2017 Summer Catering Menu

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

First Course Salad Options

Hydroponic Mixed Greens, Sungold Tomatoes, Roasted Silver Corn, Wheat Croutons, Feta, Cucumber, Dill-Vinaigrette

or

Baby Spinach Salad, Peaches, Pecans, Pickled Shallots, Split Creek Farm's Goat Cheese, Peach-Rice Wine Vinaigrette

or

Arugula, Watermelon, Feta Cheese, Toasted Pine Nuts, Pickled Yellow Wax Beans, Watermelon Vinaigrette

or

Grilled Romaine, Anchovy Aioli, Pickled Okra, Gribiche, Parmesan Cracker

First Course Soup Options

Cantaloupe & Greek Yogurt Soup, Sunflower Seeds, Cucumber, Crème Fraiche, Guajillo Pepper Oil

or

Chilled Sweet Corn & Buttermilk Soup, Chive Oil, Crème Fraiche, Sunflower Seeds, Lavash

or

Heirloom Tomato Gazpacho, Pickled Okra, Crème Fraiche, Chili Cracker

or

Cucumber & Dill Soup, Toasted Almonds, Paprika Oil, Lavash

Second Course Options

Tempura Squash Blossom, Ratatouille, Aged Balsamic

or

Pickled NC Shrimp, Green Tomato Cocktail Sauce, Pickled Cucumber Salad

or

Potato Fried Springer Mountain Farm's Chicken Livers, Sweet Corn Puree, Pickled Corn, Grilled Wax Bean Salad,
Nasturtium

or

Smoked Sunburst Farm's Rainbow Trout Rilette, Cucumber Gelé, Gherkin Cucumbers, Crème Fraiche, Trout Cracklin',
Lavash

or

Pan Seared Hickory Nut Gap Pork Belly, Sweet Corn Puree, Grilled Three Bean Salad, Peach Gastrique

or

Fettuccini, Grilled Silver Corn, Maple Leaf Farm's Duck Confit, Heirloom Tomatoes, Roasted Oyster Mushrooms, Basil,
Parmesan

or

Smoked Tomato Sorbet, Tomato Confit, Tomato Tartare, Cheddar Bacon Cookie

Third Course Options

**Grilled Brasstown Beef Tenderloin, Yukon Potatoes Au Gratin, Grilled Japanese Eggplant, Roasted Oyster Mushrooms,
Grilled Three Bean Salad, Demi-Glace**

or

**Fennel & Preserved Lemon Stuffed Sunburst Farm's Trout, Marinated Cucumbers, Roasted Heirloom Tomatoes, Grilled
Okra, Lemon Pan Sauce**

or

**Grilled Mustard & Sage Marinated Hickory Nut Gap Farm's Pork Chop, Sweet Corn Puree, Fingerling Potatoes, Grilled
Okra, Three Bean Salad**

or

**Maple Leaf Farm's Duck Confit, Sweet Corn & Parsnip Puree, Roasted Heirloom Tomatoes, Grilled Okra, Grilled Patty
Pan Squash, Peach Gastrique**

or

**Palmetto Farm's Poussin Ballotine (young chicken), Sweet Corn Puree, Grilled Patty Pan Squash, Roasted Japanese
Eggplant, Grilled Okra, Chicken Jus**

or

**Mills Family Farm Braised Beef Short Ribs, Yukon Potato Gnocchi, Roasted Eggplant, Chanterelles, Grilled Three Bean
Salad, Braising Jus**

Dessert Options

Vanilla Bean Panna Cotta, Watermelon Gelé, Pecan Biscotti, Compressed Watermelon, Whipped Cream

or

Chocolate & Ancho Chili Crèmeux, Dehydrated Chocolate Mousse, Grilled Peach, Whipped Cream

or

Patty Pan Squash & Lemon Rind Tart, Vanilla Bean Ice Cream, Lemon Anglaise

or

Double Crust Peach Pie, Vanilla Bean Ice Cream, Whipped Cream

or

Peach Crème Brulée, Pecan Biscotti, Whipped Cream