



Weekend of June 13th, 2019

First Course:

**Local Hydroponic Mixed Greens, Peach Vinaigrette,
Fresh Strawberries, Golden Raisins, Pickled Shallots, Local Radish, Goat Cheese**

or

Local Peach, Buttermilk, and Brioche Gazpacho with Crème Fraîche and Toasted Almonds

or

**Prodigal Farms "Saxapahaw Blues" Cow's Milk Cheese,
Peach Membrillo, Kalamata Olive Tapenade, Crostini**

Second Course:

Poached NC Langoustine, Roasted Local Zucchini, Pickled Beet, Crustacean Nage

or

NC Tuna Ceviche, Coconut Milk, Radish, Orange Supreme, Wonton Cracker

or

House Made Ravioli with Roasted Garlic Mousse, Lacinato Kale, Sugar Snap Peas, Beet Sauce

Main Course:

**Grilled Beef Tenderloin, Roasted Fingerling Potatoes, Carrot Purée,
Patty Pan Squash, Roasted Turnip, Oyster Mushrooms, Demi-Glace**

We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52

or

**Roasted Duck Confit,
Yukon Gold Duchess Potatoes, Beet Purée, Braised Greens, Zucchini, Peach Membrillo**

We suggest Gouguenheim Malbec, Mendoza, Argentina 2017 \$9/\$32

or

Grilled Marinated Veal Tenderloin, Garden Herb Risotto, Grilled Asparagus, Demi-Glace

We suggest Picket Fence Pinot Noir, Russian River, CA 2016 \$11/\$40

or

Pan Seared Diver Scallops, ChimiChurri, Zucchini Ribbons, Sugar Snap Peas, Crustacean Nage

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

Dessert:

**Vanilla Bean Panna Cotta,
Strawberry Gelée, Baked Meringue, Fresh Strawberries, Whipped Cream**

or

Peach Crème Brulée, Pecan Almond Biscotti

or

Chocolate Cremeux, Chocolate Tuille, Whipped Cream and Fresh Strawberries