



Weekend of September 5, 2019

First Course:

Local Hydroponic Mixed Greens, Blackberry Vinaigrette, Fresh Muscadines, Pecans, Cucumber, Apples, Pickled Shallots, Radish, Goat Cheese

or

Heirloom Tomato, Brioche and Basil Gazpacho with Toasted Almonds, Crème Fraiche, Chive

or

Siano Burrata, Tomato Tartare, Olive Tapenade, Aged Balsamic, Garden Basil, Crostini

Second Course:

Pan Seared Spanish Mackerel, Olives, Almonds, Watercress, Cucumber, Spicy Lemon Vinaigrette

or

Venison Tenderloin Carpaccio, Cured Egg Yolk, Pickled Mustard Seed, Apple, Capers, Zucchini

or

Butter Poached Shrimp, Carrot Soufflé, Pickled Radish, Micro Sunflower

Main Course:

Grilled Beef Tenderloin, Roasted Fingerling Potatoes,
Carrot Purée, Yellow Squash, Roasted Zucchini, Oyster Mushrooms, Demi-Glace
We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52

or

Roasted Duck Confit,
Apple Panisse, Sauce Cumberland, Haricot Vert, Roasted Okra, Peach Puree
We suggest Gouguenheim Malbec, Mendoza, Argentina 2017 \$9/\$32

or

Pan Roasted Domestic Lamb,
Broiled Duchess Potato, Carrot Puree, Olive Tapenade, Roasted Zucchini, Grilled Yellow Squash
We suggest Picket Fence Pinot Noir, Russian River, CA 2016 \$11/\$40

or

Pan Fried NC Mountain Trout,
Lemon Risotto, Roasted Okra, Zucchini, Beet Oil
We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

Dessert:

Vanilla Bean Panna Cotta, Blackberry Gelée, Fresh Blackberries, Whipped Cream

or

Peach Crème Brulée, Pecan Almond Biscotti

or

Chocolate Sheet Cake, Torched Marshmallow Fluff, Vanilla Ice Cream, Crumbled Cookie