



Dinner Menu - October 2021

First Course:

Organic Hydroponic Mixed Greens, Fresh Muscadines, Radish,
Pickled Shallots, Goat Cheese, Toasted Pecans, Muscadine Vinaigrette

or

Curried Butternut Squash and Apple Soup, Toasted Pumpkin Seeds, Crème Fraîche

or

Sweet Grass Dairy's Cow's Milk Cheese, Muscadine Mostarda, Olive Tapenade, Crostini

Second Course:

House Made Fettuccine, Roasted Oyster Mushrooms,
Wilted Spinach, Shaved Sheep's Milk Cheese, Porcini Cream

or

Smoked Mountain Trout Croquette, Green Apple, Watercress, Apple Gastrique, Crème Fraiche

or

Braised Pork Cheek, Apple Panisse, Toasted Walnuts, Braise Jus

Main Course:

Roasted Duck Confit, Apple Butter Polenta, Grilled Apple, Brussels Sprouts, Gastrique

or

Grilled Beef Tenderloin, Au Gratin Potatoes, Carrot Purée, Brussels Sprouts, Demi-Glace

or

Pan Seared King Salmon, Carolina Gold Rice, Braised Bok Choy, Shaved Carrot, Sesame Aioli

or

Grilled Veal Tenderloin, Roasted Garlic Mashed Potatoes, Brussels Sprouts, Demi-Glace

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Chocolate Cake, Belgian Chocolate Mousse, Raspberries, Toasted Hazelnuts, Whipped Cream

or

Homemade Matcha Ice Cream, Sesame Cookie, Toasted Cashews, Whipped Cream