



February 12, 2022

Gift from the Chef

*Smoked NC Mountain Trout, Meyer Lemon Crème Fraîche,
Blood Orange Trout Caviar*

Choose One of Each Below

Soup

Smoked Tomato, Balsamic Glaze, Basil Oil

Lobster Bisque, Gruyere Toast

Appetizer

*Mixed Greens, Honey Vinaigrette, Candied Pecans,
Goat Cheese, Strawberries, Sprouts*

Jumbo Lump Crab Cake, Blood Orange Beurre Blanc, Fried Capers

*Grilled Caesar Salad, Sun-Dried Tomato Caesar Dressing, Garlic Crouton,
Marinated Red Onion, Shaved Parmesan, White Anchovy*

Entrée

*6oz Petite Prime Filet, Balsamic Demi, Caramelized Cippolini Onions,
Whipped Potatoes, Baby Spinach, Bleu Cheese*

*Shrimp & Grits, USA Wild Caught Shrimp, Anson Mills Stone Ground Blue Grits,
Apple Wood Smoked Cheddar, Benton's Bacon, Onions, Peppers*

*Blackened Springer Mountain Chicken Breast, Bourbon-Tasso Cream,
Cavatappi Pasta, Onions*

Intermezzo

Blood Orange-Basil Sorbet

Dessert

Berry Cobbler, Vanilla Bean Ice Cream

Vanilla Bean Crème Brûlée

Chocolate Mousse Cake, Raspberry Coulis, Vanilla Crème Anglaise