

Valentines Day 2022

Amuse-Bouche

Baked Virginia Oyster
North Carolina Crab, Shrimp, Bacon

*

First Course

Cauliflower Soup
Poached Maine Lobster, Black Winter Truffle, Chive, Truffle oil

Tega Hills Farm Mixed Greens
Pears, Pickled Shallots, Toasted Hazelnuts, Aged White Cheddar, Balsamic Vinaigrette

Brasstown Beef Tartar
Focaccia Crostini, Capers, Cornichons, Roasted Garlic Aioli, Cured Egg Yolk

Pan Seared Foie Gras
House Made English Muffin, Bacon Jam, Apples, Maple Cider Gastrique

*

Second Course

Strawberry passion Fruit Sorbet

*

Third Course

Pan Seared Salmon*
Parisian Gnocchi, Champagne Beurre Blanc, Green Beans, Shitake Mushrooms, Cauliflower, Trout Roe

Maine Scallops
Celery Root Puree, Black Lentils, Wilted Swiss Chard, Citrus Caper Salad

BBQ Beef Short Ribs
Cheddar Cheese Grits, Collard Greens, Crispy Onions, BBQ Demi-Glace

Maple Leaf Farms Duck Breast*
Farro Risotto, Braised red Cabbage, Duck Confit, Duck Jus

*

Dessert

Citrus Olive Oil Cake, Poached Rhubarb, Smoked Vanilla Nougatine Cream, Rhubarb & Raspberry Jam, Macadamia Nuts

*

Final

Dark Chocolate Strawberries
*\$85.00 per person tips and tax not included

