



Dinner Menu - April 6th - 8th, 2017

First course

Parsnip Soup, Ramp Oil, Roasted Pecans, Crispy Oyster Mushrooms, Crème Fraiche

or

Mixed Hydroponic Greens, Strawberries, Goat Cheese, Roasted Beets, Toasted Pine Nuts, Strawberry Rice Wine Vinaigrette

or

Cana de Oveja Sheep's Milk Cheese, Humboldt Fog Chevre, Honeycomb, Olive Tapenade, Pickled Ramps, Strawberries, Aged Balsamic, Lavash

Second Course

Grilled Gochujang Marinated NC Shrimp, Ramp Risotto, Crustacean Nage, Crispy Vermicelli, Radish

or

Crispy Hickory Nut Gap Farm's Pork Belly, Grilled Marinated Beet Salad, Quail Egg, Aged Balsamic, Pickled Beet Aioli

or

Seared Sea Scallop, Lemon Ricotta, Strawberries, Pickled Ramps, Pine Nut Crumble, Micro Radish

or

Carrot & Ricotta Ravioli, Wild Rapini, Braised Beef Short Rib, Parmesan, Roasted Squash Seeds

Third Course

Grilled Brasstown Beef Tenderloin, Purple Sweet Potatoes Au Gratin, Butternut Squash Puree, Roasted Carrot, Turnips, Asparagus, Oyster Mushrooms, Demi-Glace

or

Maple Leaf Farm's Duck Confit, Parsnip Puree, Roasted New Potatoes, Pickled Mustard Seeds, Swiss Chard, Strawberry Gastrique

or

Fennel & Preserved Lemon Stuffed Rainbow Trout, Parsnip Puree, Roasted New Potatoes, Swiss Chard, Lemon Pan Sauce, Vermicelli

or

Pan Seared Veal Breast Cutlets, Potato Gnocchi, Wild Rapini, Roasted Mushrooms, Madeira Pan Sauce

Dessert

Coconut Tres Leches Cake, Toasted Meringue, Toasted Coconut, Coconut Ice Cream

or

Strawberry-Beet Sorbet, Strawberry Macaroon, Lemon Ricotta, Whipped Cream, Strawberries

or

Chocolate Cremeux, Pecan Biscotti, Chocolate Tuile