

Winter 2012

Special Event Menus

*All menus may be customized with titles, logos and/or pictures
Items may change due to availability and seasonality*

Menu #1

\$45 per person++

Appetizers (choice of):

Creamy Sunchoke Soup

Lump Crab, Chervil, Radishes, Vadouvan Spice

or

Crispy Brussels Sprout & North Georgia Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachios

or

Wood Roasted Berkshire Pork Belly

Local Turnips, Beech Mushrooms, Parsnip Ribbons, Red Chili-Muscadine Glaze

or

Wood Grilled Spanish Octopus

Watercress, Pearl Onions, Charred Oyster Mushrooms, Orange-Calabrese Dressing

Entrées (choice of):

“Three Little Piggies”

Berkshire Pork Loin, Wilted Spinach, Cotachino, Chicharron “Popcorn”, Bourbon Apples

or

Bramlett Farms Trout a la Plancha

Spicy Lentils, Roasted Brussels Sprouts, Aged Sherry, Mustard Seed Vinaigrette

or

Pan Roasted Maple Leaf Farms Breast of Duckling

Tasso-Rutabaga Hash, Buttered White Cabbage, Minus 8 Maple Jus

or

Hand Cut Red Pepper Papparadelle

French Horn Mushrooms, Wilted Rapini, Calabrese Peppers, Local Chèvre, Chive-Walnut Pesto

Desserts (choice of):

Based on our current Dessert Menu

Choice of Three

Menu #2
\$55 per person++

Appetizers (choice of):

Wood Roasted Berkshire Pork Belly

Local Turnips, Beech Mushrooms, Parsnip Ribbons, Red Chili-Muscadine Glaze

or

Maine Lobster & Ricotta Dumplings

Bouillabaisse Fumet, Preserved Lemon, Pac Choi, Hon Shimeji Mushrooms, Cured Black Olives

or

Creamy Sunchoke Soup

Lump Crab, Chervil, Radishes, Vadouvan Spice

Intermezzi (choice of)

Crispy Brussels Sprout & North Georgia Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachios

or

Slow Cooked Mishima Ranch Waygu Beef

Saffron Cous Cous, Black Olive Yogurt, Harissa

Entrées (choice of):

Crispy Atlantic Golden Tilefish

Roasted Cauliflower, Pearl Onions, Tomato Curry, Confit Shrimp Relish

or

Pan Roasted Maple Leaf Farms Breast of Duckling

Tasso-Rutabaga Hash, Buttered White Cabbage, Minus 8 Maple Jus

or

“Three Little Piggies”

Berkshire Pork Loin, Wilted Spinach, Cotachino, Chicharron “Popcorn”, Bourbon Apples

or

Wood Grilled Harris Club Steak

Potato Mousseline, Roasted Baby Carrots, Red Wine Soy Glaze

or

Hand Cut Red Pepper Papparadelle

French Horn Mushrooms, Wilted Rapini, Calabrese Peppers, Local Chèvre, Chive-Walnut Pesto

Desserts (choice of):

Based on our current Dessert Menu

Choice of Three

Menu # 3
\$65 per person++

Course 1 (choice of):

Creamy Sunchoke Soup

Lump Crab, Chervil, Radishes, Vadouvan Spice

or

Crispy Brussels Sprout & North Georgia Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachios

Course 2 (choice of):

Salad of Red Beets “Carpaccio”

Agrumato Lemon Oil, Himalayan Pink Salt, Goats Milk Feta, Toasted Hazelnuts

or

Wood Grilled Spanish Octopus

Watercress, Pearl Onions, Charred Oyster Mushrooms, Orange-Calabrese Dressing

Course 3 (choice of):

Maine Lobster & Ricotta Dumplings

Bouillabaisse Fumet, Preserved Lemon, Pac Choi, Hon Shimeji Mushrooms, Cured Black Olives

or

Wood Roasted Berkshire Pork Belly

Local Turnips, Beech Mushrooms, Parsnip Ribbons, Red Chili-Muscadine Glaze

Entrée (choice of):

Crispy Atlantic Golden Tilefish

Roasted Cauliflower, Pearl Onions, Tomato Curry, Confit Shrimp Relish

or

Wood Grilled Cervena Venison

Kabocha Squash Purée, Hen of the Woods Mushrooms, Port Wine-Juniper Sauce

or

“Three Little Piggies”

Berkshire Pork Loin, Wilted Spinach, Cotachino, Chicharron “Popcorn”, Bourbon Apples

or

Wood Grilled Harris Club Steak

Potato Mousseline, Roasted Baby Carrots, Red Wine Soy Glaze

or

Hand Cut Red Pepper Papparadelle

French Horn Mushrooms, Wilted Rapini, Calabrese Peppers, Local Chèvre, Chive-Walnut Pesto

Desserts (choice of):

Based on our current Dessert Menu

Choice of Three