



Dinner Menu
\$30 per person

Choice of Appetizer

House Made Rock Shrimp & Scallop Sausage
White Bean Cassoulet, Fennel Slaw

Chilled Corn Soup
Smoked Rainbow Trout

Local Garden Greens Salad & Puffed Fruit
Prairie Farms Goat Cheese, Fried Organic Egg
Herbed Vinaigrette

Choice of Entrée

Carolina Coast Skate
Baby Artichokes, Sourdough Gnocchi
Caper Brown Butter

Duo of Beef

Red Wine Braised Short Rib & Tenderloin of Beef
Haricot Vert, Cauliflower, Vidalia Onion Potato Rosti
Red Ver Jus

Seared Pastrami Duck Breast

Sweet Potato Puree, Beech Mushrooms, Swiss Chard
Black Currant Demi

Choice of Dessert

Black Walnut Apple Butter Torte
Quince Compote, Butter Rum Sauce

Orange Scented Chocolate Decadence
Warm Moroccan Rice Pudding, Vanilla Bean Syrup

Menu subject to change without notice.
Not valid with any other offers, discounts, or substitutions.