

# Tonight's Menu

February 23rd /2017

## Welcome platter passed Hors d'oeuvres...

Capresse, Black-eyed pea Hummus, chicken liver Pâté, and smoked trout dip, crostini,

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**1st plate...** Salad of Grilled asparagus, roasted red, and golden beets, grated "thirty day" smoked & dried beet ,oven dried grape tomato's, boiled quail egg half's, dried apple, sugared pecans, and pan fried granola crusted goat cheese over micro greens with apple vanilla vinaigrette. Served with a demitasse cup of asparagus bisque.

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**2nd plate...** Mountain trout with charred fresh lemon, thyme, and sea salt wrapped with apple wood smoked bacon then pan sautéed. Served with an award winning smoked trout cake, haricot vert ,stone ground grits, and a Harvey's Bristol Cream sherry, shrimp and lobster sauce.

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**3rd plate...** Pan roasted medium rare Carolina duck breast, sliced thin and served over sweet potato, duck Confit bread pudding. With mixed berry, and kumquat gastriques, candied kumquats, and fresh mixed berries.

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**4th plate...** Pan roasted Pork Tenderloin Mignon with Asheville's Lusty Monk Mustard, fresh rosemary, and toasted bread crumb. Served over roasted Butternut squash, parsnip, carrot, and celeriac gratin, with a grilled leek sauce and topped with micro leeks .

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## Sweet Conclusion...

Homemade Crepe stuffed with burnt honey ice-cream ,then topped with Bananas Foster flambé  
Local WNC honey comb garnish.

## Coffee service...

Tonight's dinner presented by : Chef Michael, and Sous Chef DeeAnn