

THREE SISTERS LODGE DINNER

FIRST COURSES

BLACK EYED PEA HUMMUS WITH CRUDITÉ AND GLUTEN FREE OAT CRACKERS (REPLACES BREAD SERVICE)

Cooked Blackeye Peas, Seasoned with Sumac, Tahini and Thyme, GA Olive Oil

TURNIPS WITH LEMON BUTTER AND SEA SALT

Small White Turnips, Whipped Butter, Sea Salt, Whole Carrot or Parsley Leaves, Lemon Supreme

FORAGERS SALAD WITH PERSIMMON-ONION DRESSING AND TOASTED BENNE SEEDS

Green Briar, Watercress/ Ground Cress, Lamb Quarter, Purslane, Flowers

AVOCADO WITH ONION ASH, YOGURT AND CRISPED WILD RICE

Sliced Avocado, Yogurt with Black Lemon, Caramelized Oven-Dried Onion Powder, Flash-Fried Wild Rice, Frisée or Mizuna

BURRATTA WITH WINTER RADISHES BALSAMIC VINEGAR AND HERB SALAD

Gluten Free Toast

TUNA CRUDO WITH PEPPER VINAIGRETTE

Pickled Banana Pepper Slices, Cucumber Jewels, Chives, Capers, Basil Olive Oil, Coral Tuile

SHAVED CAULIFLOWER

Lime, Pistachio and Nutritional Yeast

SECOND COURSES

CHARRED CURRIED BROCCOLI WITH SPICED ALMOND 'NDUJA

Grilled Broccolini Dressed with Olive Oil and Curry, Roasted Almond Puree, Pickled Shallots

LAMB BELLY WITH LEMON-MINT GREMOLATA

Braised, Frisée and Lemon Mint Salad

WOOD GRILLED GROUPER COLLARS WITH LEMON SALAD AND HERBED YOGURT TZAZIKI

Black Lime and Lemon Dust, Lemon Supremes, Parsley, Tarragon, Garlic, Sheeps Milk Yogurt

STUFFED QUAIL LEGS AND PAN SEARED QUAIL BREAST WITH BLISTERED BRUSSEL SPROUT LEAVES TOSSED IN BACON JAM

Whole Quail per Person, Sprout Leaves, Parsnip Puree

WOOD GRILLED OYSTERS WITH 3 SISTERS SEASONING

Salt, Pepper, Shiitake Powder, Nutrish Yeast, Urfa Biber Pepper

ROASTED BABY CARROTS

Garam Masala and Yogurt

SLOW ROASTED CABBAGE

Citrus Pepper Relish and Dukkah

ENTRÉES

PUMPKIN ALA PLANCHA

Black Walnut Butter, Crispy Grains, Honey-Cider Gastrique

GRILLED STURGEON WITH CORIANDER SCENTED CARROT PURÉE AND PARSLEY-LEMON SALAD

Garahm Marsala, Roasted Carrot, Coriander

WOOD GRILLED DUCK

Hickory Nuts, Foie Gras-Toasted Cornbread, Sherry Braised Onion

WOOD GRILLED BEEF RIBEYE

Foie Gras Butter Roasted Sweet Onion, Celery Root Puree

FRESH GROUND RIBEYE BURGER WITH "LODGE FRIES"

Ground Ribeye, Worcestershire Reduction, White Cheddar, Bacon Jam, Pickled Green Tomato Relish

PAPRIKA ROASTED CAULIFLOWER STEAK

Fenugreek, Smoked Paprika, Garlic Puree of Cauliflower

BLACK TRUFFLE TAGLIATELLIE

Singing Brook Cheese and Black Pepper

SHAREABLE ENTRÉES

Each comes with a selection of roasted vegetables and grains. Supplemental fees apply.

WHOLE ROAST TROUT WITH HERBED LEMON - 35

DRY AGED SIRLOIN - 45

WOOD GRILLED RACK OF VENISON WITH RAS EN HAUTE - 55

RACK OF LAMB - 55

DESSERTS

ROASTED SWEET POTATO

with Vanilla Brebis Cheese and Preserved Cherries

SINGING BROOK CHEESE, ROASTED APPLE PUREE, FRESH APPLES AND SPICED STREUSEL

DARK CHOCOLATE AND CARAMEL MOUSSE TART

Fleur de Sel and Whipped Coconut

CARAMEL CORNBREAD UPSIDE DOWN CAKE

Almond Milk Sorbet and Red Wine Stewed Cranberries

