

THREE SISTERS

N 35° 45' 08"

DINNER

W 83° 45' 50"

Field Green Salad

Sicilian Olive Oil, Meyer Lemon, Sea Salt & Herbs

Honeycrisp Apple Salad

Hazelnuts, Pickled Pear, Bitter Greens, Pine Syrup & Elderflower

Jalapeño Egg Custard

Salmon, Radish, Sesame & Pickled Ginger

Marinated Bay Scallops

Burnt Ginger, Leek & Kohlrabi Slaw, Sorrel & Garlic

Roasted Onion Soup

Pine Nuts, Lemon & Herbs

Buckwheat & Sweet Potato Crêpe

Buckwheat Groats, Crème Fraîche & Smoked Herbs

Salt Baked Celery Root

Kudzu Green Curry, Coconut Milk & Ginger

Royal Red Shrimp Dumplings

Watercress, Pickled Daikon, Lime & Chili

Caramelized Cabbage

Apple Butter, Dill, Peanuts & Roasted Onion Broth

Thyme Basted Guinea Hen

Grilled Beets, Peanuts, Chili Oil & Guinea Jus

Sorghum Glazed Quail

Benne Seeds, Green Chickpeas, Totsoi & Potlikker Consommé

Snake River Wagyu Flank Steak

Mushroom XO, Roasted Mushrooms, Winter Lettuces & Aged Sherry Vinegar

Ember Roasted Black Bass

Arugula Aioli, Crispy Grains, Wilted Greens & Orange Tapenade

Seed Crusted Mountain Trout

Short Grain Brown Rice, Bok Choy & BBQ Trout Sauce

Custom Wine Pairing \$150

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*