

THREE SISTERS

N 35° 45' 08"

DINNER

W 83° 45' 50"

FOR THE TABLE

Grilled Sourdough Flatbread with Herb Whipped Feta Dip & Pumpkin-Cashew Dip

SALADS AND APPETIZERS

BITTER GREEN SALAD

Castelvetroano Olives, Anchovy, Sourdough Bread Crumbs & Lemon

MOUNTAIN ROSE APPLE SALAD

Ripened Goat Cheese, Smokey Apple Vinaigrette & Toasted Pecans

ROASTED PUMPKIN SOUP

Whipped Creme Fraiche, Toasted Seeds & Carmelized Onions

BLACK TRUFFLE CAVATELLI

Salted Black Peppercorn, Cultured Butter & Parmigiano

BUTTER POACHED OYSTERS*

Smoked Onion Vinegar, Nori, Crispy Sunchoke & Mushrooms

GRILLED STUFFED CHICKEN WINGS

Country Ham, Toasted Garlic, Pickled Cauliflower & Meyer Lemon Aioli

SAMPLE MENU

ENTRÉES

SHAVED BUTTERNUT SQUASH

Kale, Pumpkin Seed Butter & Pickled Kohlrabi

THYME BASTED GUINEA HEN

Royal Corona Bean Ragout, Black Truffle, Creme Fraiche & Kale

PAN SEARED SCALLOPS*

Fig Leaf Carolina Gold Rice Grits, Preserved Lemon, Sweet Potato & Watercress

CITRUS MARINATED SALMON*

Toasted Farro, Pecans, Brussels Sprouts, Koginut Squash & Ginger Coconut Milk

CHOICE OF PRIME BEEF TENDERLOIN* OR PRIME BEEF SHORTRIB

SServed with Potato Puree, Broccoli & Mushroom Bordelaise

CUSTOM WINE PAIRING \$180

Wine Pairing includes Caviar Service

SAMPLE MENU

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