

THREE SISTERS

N 35° 45' 08"

DINNER

W 83° 45' 50"

FOR THE TABLE

Grilled Sourdough with Herb Whipped Feta Dip & Creamy Onion-Cashew Dip

SALADS AND APPETIZERS

GRILLED LITTLE GEM LETTUCE

Mushroom XO Caesar, Pickled Shallots, Crispy Mushrooms & Parmigiano

SHAVED BROCCOLI SALAD

Garlic-Chive Emulsion, Fermented Turnips, Aged Gouda & Sunflower Seeds

BEEF TENDERLOIN CARPACCIO

English Peas, Walnuts, Lemon Aioli, Chives

HEIRLOOM BEAN AND GREEN GARLIC SOUP

Fennel Conserva, Calabrian Chili & Sourdough Crisp

SMOKED ONION AGNOLOTTI

Green Harissa, Onion Soubise, Breadcrumbs & Pecorino Romano

POACHED FARM EGG

Peekytoe Crab, Cabbage, Grilled Chicken Broth & Benne Seeds

SAMPLE MENU

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ENTRÉES

WOOD GRILLED ARTICHOKE

Farro, Fine Herb Pesto, Almonds & Crispy Garlic

THYME BASTED GUINEA HEN

Confit Potatoes, Smoked Crème Fraiche, Pea Tendrils & Pickled Ramps

GRILLED RACK OF LAMB

Garlic Toum, Mint Gremolata, Charred Carrots & Ramp Jam

ORA KING SALMON*

Parmigiano Broth, Ramp Mustard, Morel Mushrooms, Fava Beans & Potato Purée

BUTTER BASTED SCALLOPS*

Parsley Chimichurri, Grilled Potatoes, Carrots & Garlic-Kohlrabi Emulsion

CHOICE OF PRIME BEEF RIBEYE* OR PRIME BEEF TENDERLOIN*

Served with Potato Pavé, Broccolini & Wild Mushroom Bordelaise

CUSTOM WINE PAIRING \$180

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