

THREE SISTERS

N 35° 45' 08"

DINNER

W 83° 45' 50"

FOR THE TABLE

Grilled Sourdough Flatbread with Marigold Brebis & Marinated Olive Dip

SALADS & APPETIZERS

SMOKED SWEET POTATO SALAD

Apples, Hazelnuts, Burrata Cheese, Muscadine Gelee & Surryano Ham

GRILLED HEAD OF LETTUCE

Mushroom XO Caesar Dressing, Pickled Shallots, Crispy Mushrooms & Parmigiano

ROASTED PUMPKIN SOUP

Spiced Pumpkin Seeds, Pear Butter, & Carmelized Onions

FIG LEAF RICE*

Red Crab, Pecan Aioli, Benne Seeds & Aleppo Pepper

CELERY ROOT GNUDI

Matsutake Mushrooms, Toasted Nori Powder & Parmigiano

GRILLED STUFFED CHICKEN WINGS

Country Ham, Toasted Garlic, Pickled Cauliflower & Lemon Aioli

SAMPLE MENU

ENTRÉES

GRILLED FARMERS CHEESE

Toasted Quinoa, Grilled Carrots, Marinated Walnuts & Pickled Peppers

JOYCE FARM GUINEA HEN

Giant Corona Bean Ragout, Black Truffle, Creme Fraiche & Crispy Skin Bread Crumbs

WOOD GRILLED SALMON*

Charred Broccolini, Sweet Potato Puree, Pickled Fennel & Orange Zest

PAN SEARED SCALLOPS*

Parsnip Rosti, Grilled Grapes, Pistachio Crumble & Parsnip Crema

CHOICE OF PRIME BEEF TENDERLOIN* OR PRIME BEEF RIBEYE*

Served with Potato Puree, Wild Mushroom Bordelaise & Wilted Greens

SAMPLE MENU

CUSTOM WINE PAIRING \$180

Wine Pairing includes Caviar Service

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

