

# THREE SISTERS

N 35° 45' 08"	DINNER	W 83° 45' 50"
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## FOR THE TABLE

Grilled Sourdough Flatbread with Fennel Pollen Brebis & Marcona Almond Romesco

## SALADS AND APPETIZERS

### PEACH & FENNEL SALAD

Birch Granita, Bitter Greens & Fennel Pollen

### SALAD OF MIXED LETTUICES

Spring Herbs, Lemon, Sea Salt & Tuscan Olive Oil

### CHILLED ROYAL RED SHRIMP\*

Summer Flower Broth, Ginger Pickled Cucumbers, Chili Oil, Cilantro Blossoms & Basil

### CROOKNECK SQUASH SOUP

Basil Oil, Creme Fraiche, Sunflower Seeds & Espelette

### CHARRED EGGPLANT RAVIOLI

Tomato Butter, Ricotta Salata & Marinated Cherry Tomatoes

### SORGHUM GLAZED PORK BELLY

Chamomile Flowers, Little Gem Lettuce & Pickled Pole Beans

SAMPLE MENU

## ENTRÉES

### WHOLE ROASTED EGGPLANT

Preserved Tomatoes, Lentils, Pickled Red Onion & Herbs

### GRILLED BUTTERMILK BRINED CHICKEN

Black Pepper Whey Polenta, Grilled Carrots & Arugula Pesto

### WOOD GRILLED SALMON\*

Honey-Rose Harissa, Squash, Marcona Almonds, Cucumber Gazpacho & Mint Pickles

### PAN SEARED SCALLOPS\*

Marcella Beans, Beech Mushrooms, Leeks, Calabrian Chili & Parmigiano Broth

### CHOICE OF WAGYU FLANK STEAK\* OR PRIME BEEF TENDERLOIN\*

Served with Potato Puree, Wild Mushroom Bordelaise & Swiss Chard

### 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*

