

THREE SISTERS

N 35° 45' 08"	DINNER	W 83° 45' 50"
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SALADS AND APPETIZERS

GARDEN SALAD

Crab, Shaved Vegetables, Roasted Garlic-Dijon Vinaigrette & Tarragon

WINTER CITRUS SALAD

Rose Marinated Pistachios, Fennel, Caramelized Orange Vinaigrette & Frisée

ROASTED CELERY ROOT SOUP

Smoked Onion Jam, Walnuts & Brown Butter

CELERY ROOT GNUDI

Pine Mushrooms, Crème Fraîche, Toasted Nori Powder & Parmigiano

COAL ROASTED PRAWNS

Black Lime Garlic Marinade, Crispy Salsify & Pickled Carrots

GRILLED STUFFED CHICKEN WINGS

Country Ham Gremolata, Meyer Lemon Aioli & Parmigiano

ENTRÉES

WOOD GRILLED FARMER'S CHEESE

Quinoa, Baby Carrots, Walnuts, Dried Fruit & Pickled Habanada Peppers

HONEY GLAZED DUCK BREAST*

Crispy Brussel Sprouts, Charred Parsnip Purée & Wild Berry Jus

JOYCE FARM GUINEA HEN

Giant Corona Bean Ragout, Black Truffle, Crème Fraîche & Crispy Skin Bread Crumbs

BENNE SEED CRUSTED SALMON*

Sesame-Miso Sweet Potato Purée, Pickled Fennel & Blistered Broccolini

CRISPY SKIN HALIBUT*

Creamy Oat Groats, Marinated Carrots, Roasted Mushrooms & Preserved Lemon

CHOICE OF PRIME BEEF RIBEYE* OR SLOW COOKED SHORT RIB

Served with Potatoes Aligot, Wild Mushroom Bordelaise & Wilted Greens

WINE PAIRING \$225

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

SAMPLE MENU

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