

Dining at the Chef's Table

Option #1

Course 1:

Handmade Jumbo Lump Crab Cakes

local winter greens, zesty roasted red pepper
and horseradish spiked remoulade

Course 2:

Creamy Tomato Bisque

roasted garlic focaccia croutons

Course 3:

Braised Certified Angus Beef Boneless Short Ribs

shaved Italian three cheese blend polenta, roasted winter root vegetable
medley with honey and fresh dill, reduced pan sauce

Course 4:

French Broad Couverture Chocolate Ganache Tart

salted caramel, roasted hazelnuts, edible silver garnish

or

Sun Drop Torte

lemon-lime cake bourbon vanilla buttercream, berry gelee

Option #2 (Vegetarian Meal)

Course 1:

Sundried Tomato, Local Leek and Vidalia Onion Tart

gruyere cheese, fresh herbs, homemade short crust with
local winter greens salad

Course 2:

Creamy Tomato Bisque

roasted garlic focaccia croutons

Course 3:

Marinated, Grilled Portabella Mushroom Filet

shaved Italian three cheese blend polenta, roasted winter root vegetables
medley with honey and fresh dill, aged balsamic glaze

Course 4:

French Broad Couverture Chocolate Ganache Tart

salted caramel, roasted hazelnuts, edible silver garnish

or

Sun Drop Torte

with lemon-lime cake, bourbon vanilla buttercream, berry gelee

each meal will include warm rolls and butter