



Restaurant Week 2014!!!!

First

Lobster Mac and Cheese

Ricotta Gnocchi, Lobster, Chives, Aged White Cheddar Sauce

Roasted Sweet Breads

Gingerbread Pan Perdu, Luxardo Cherries, Shallot Confit

Smoked Salmon Terrine

Chive Whipped Cream Cheese, Everything Bagel Seeds,
House Pickles, Toast

Kale Salad

Toasted pumpkin seeds, currants, Three Graces Dairy Manchego style cheese,
lemon, Theros olive oil

Brussels Sprout Salad

Apples, Three Graces Farms Feta, walnuts,
honey-buttermilk dressing

Second

Braised Lamb Shoulder

Hand Rolled Gnocchi, Roasted Beets, Feta,
Caramelized Pearl Onions, Basil

Pan Roasted Scallops

Roast Cauliflower, Brown Butter, Lemon, Capers

Seared Sunburst Farms Trout

Smoked Bacon Potatoes, collard greens, red wine jus

Pumpkin Seed Crusted Pork Tenderloin

Lemon Pumpkin Puree, Butternut Squash Hash,
Brown Butter Jus

N.C. Clams and Pasta

Hand made parsley pasta, confit peppers, charred eggplant

Third

Pistachio Cake

Luxardo Cherries, Vanilla Crème Anglaise

Yogurt Panna Cotta

Citrus Salad, champagne gelee

Hot Chocolate Pot de Crème

Spicy Walnuts