



First Course

Lobster Bisque

with Troy and Sons Oak Reserve Cream

Soup of the Day

Everyday a new soup, not your everyday soup...

Seasonal Salad Greens

with Candied Pork Belly, Smoked Cheddar Cheese and Pickled Apples

Second Course

Nishiyama Style Crab Cakes

Seared & Served with Sticky Rice, Asian Slaw& Two Sauces

Springer Mtn Breast of Chicken

With Andouille Sausage & Local Cheese with Cheddar Grits & Greens

Italian Farro, Squash and Tomato "Risotto"

A mix of Creamy Celery Root, Portabello Mushroom Pesto Bread and Basil

Dill Pesto Cedar Plank Salmon

Herb Polenta, Beurre Blanc, Wilted Greens and Parsnip Crisps

Third Course

Alden's Lemon Curd Cheesecake

Ginger Snap Crust and Blueberry Compote

Chestnut Housemade Ice Cream & Sorbets

Today's Seasonal Ice Creams and Sorbets

Salted Caramel Tart

Graham Cracker Crust & Chocolate Ganache



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