****

**LIQUID & LEAF**

***Choose One***

**Everything Crusted Ahi Tuna Salade Niçoise** 

Egg, Green Beans, Olives, Tomatoes, Potatoes, Aged Sherry Vinaigrette

**Panko Crusted Goat Cheese Salad** 

Roasted Beets, Cranberries**,** Hazelnut Vinaigrette

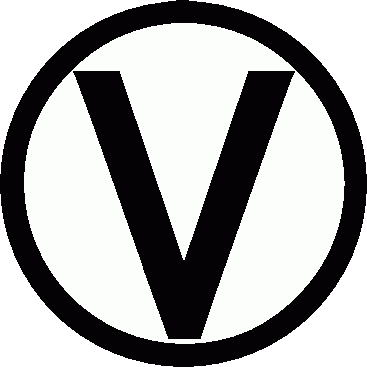
**French Onion Soup**

Brioche Crouton, Gruyère Cheese

**Wild Mushroom Bisque** 

Truffle Cream, Porcini Dust

 Gluten FreeLactose Free Spicy

 Pescatarian Vegetarian **** Vegan

***\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness***

♥ ♥ ♥

**LAND & SEA**

***Choose One***

**Traditional British Fish & Chips **

Beer Battered Cod, Twice Cooked Russet Potatoes, Homemade Tartar Sauce

**Pan Seared NC Mountain Trout** 

Winter Leaves, Lemon-Pepper Vinaigrette

**Free Range Chicken Piccata** 

Capers, Lemon, White Wine, Roma Tomatoes,

Fresh Linguini

**Bœuf Bourgignon** 

Red Wine, Mushrooms, Pearl Onions,

Roasted Root Vegetables, Mashed Potatoes

**Zucchini ‘Ravioli’**  

Ricotta, Spinach, Basil, Fresh Tomato Sauce

**SWEET & SINFUL** 

***Choose One***

**Raspberry Crème Brûlée** 

Caramelized Sugar

**Duo of Chocolate Mousse**

White Chocolate & Coconut,

Dark Chocolate & Grand Marnier

**Butterscotch & Chocolate Chip Bread Pudding**

Dulce du Leche Crème Anglaise

**$50 per person (Plus tax & Gratuity)**

♥ ♥ ♥

****

**LIQUID & LEAF**

***Choose One***

**Everything Crusted Ahi Tuna Salade Niçoise** 

Egg, Green Beans, Olives, Tomatoes, Potatoes, Aged Sherry Vinaigrette

**Panko Crusted Goat Cheese Salad** 

Roasted Beets, Cranberries**,** Hazelnut Vinaigrette

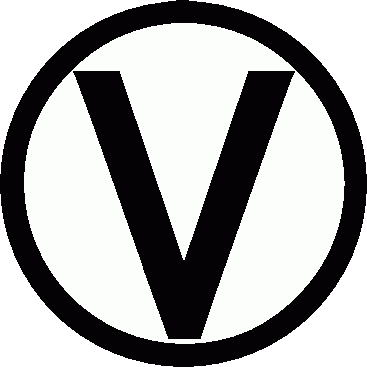
**French Onion Soup**

Brioche Crouton, Gruyère Cheese

**Wild Mushroom Bisque** 

Truffle Cream, Porcini Dust

 Gluten FreeLactose Free Spicy

 Pescatarian Vegetarian **** Vegan

***\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness***

♥ ♥ ♥

**LAND & SEA**

***Choose One***

**Traditional British Fish & Chips **

Beer Battered Cod, Twice Cooked Russet Potatoes, Homemade Tartar Sauce

**Pan Seared NC Mountain Trout** 

Winter Leaves, Lemon-Pepper Vinaigrette

**Free Range Chicken Piccata** 

Capers, Lemon, White Wine, Roma Tomatoes,

Fresh Linguini

**Bœuf Bourgignon** 

Red Wine, Mushrooms, Pearl Onions,

Roasted Root Vegetables, Mashed Potatoes

**Zucchini ‘Ravioli’**  

Ricotta, Spinach, Basil, Fresh Tomato Sauce

**SWEET & SINFUL** 

***Choose One***

**Raspberry Crème Brûlée** 

Caramelized Sugar

**Duo of Chocolate Mousse**

White Chocolate & Coconut,

Dark Chocolate & Grand Marnier

**Butterscotch & Chocolate Chip Bread Pudding**

Dulce du Leche Crème Anglaise

**$50 per person (Plus tax & Gratuity)**

♥ ♥ ♥