



## LIQUID & LEAF

*Choose One*

**Sesame 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 Cappuccino**



Black Summer Truffles, Porcini Dust



Gluten Free



Lactose Free



Spicy



Pescatarian



Vegetarian



Vegan

**Tickets must be purchased in advance and are  
non-refundable.**

**Please review the menu before reserving a table,  
menu modifications will not be possible.**

**Full Bar Available.**

## 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 Spaghetti

### **Bœuf Bourignon**



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

### **Molten Valrhona Chocolate Cake**

Cookies & Cream Ice Cream

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

**Add Wine Pairings \$35**

**Call (828) 696 2001 for reservations**