



ARBOR DAY DINNER

Friday, April 26th 2024 @ 6pm

Local Goat Cheese Coated in Appalachian Black Walnuts

Stump Farm Heirloom Tomatoes & Leaves, NC Meyer Lemon Dressing
Sokol Blosser, Pinot Gris, Willamette Valley

Pan Seared Local Rainbow Trout

Sweet Corn Velouté, Toasted Sesame Seeds, Root Vegetable Gratin
Evolution, Lucky No. 9 White

Carolina Gold Rice Wild Mushroom & Braised Short Rib Risotto

Blue Ridge Truffles, Garden Peas
Browne Family Vineyards Finest Project, Cabernet, Paso Robles

Milkweed Meadow Pawpaw Panna Cotta

Wild Berry Coulis
Sokol Blosser, Sparkling Bluebird

Dinner \$75 per person (plus tax & gratuity)

Dinner & Wine Pairing \$115 per person (plus tax & gratuity)

Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Wines and menu subject to change based on availability.

Please review the menu before reserving as menu modifications will not be possible. Link below or call (828) 696 2001 for reservations

Link to Purchase Tickets

<https://square.link/u/oXHBwNy>