



FRESHLY BAKED ROSEMARY &  
ROASTED GARLIC FOCACCIA  
house-made tapenade, single origin extra virgin olive oil

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## FIRST COURSE

*choice of*

### CITRUS POMEGRANATE SALAD

citrus-champagne vinaigrette, blood orange segments,  
pomegranate seeds, roasted pistachios, goat cheese

### OYSTER CHOWDER

Benton's Bacon, caramelized shallot, roasted garlic, local  
potatoes and cream

## SECOND COURSE

*choice of*

### RABBIT ROULADE

braised fennel, lemongrass coconut milk broth, sumac &  
cranberry

### POACHED LOBSTER AND CAVIAR TOAST

butter poached lobster salad, house-made crème fraiche, NC  
sturgeon caviar, avocado

### *Intermezzo*

## THIRD COURSE

*choice of*

### RED WINE GLAZED SHORT RIBS (PORTOBELLOS FOR VEGETARIANS)

truffled parsnip puree, crispy maitake mushrooms, pink  
peppercorn demi

### PAN SEARED SNAPPER OVER BRAZILIAN SEAFOOD STEW (MOQUECA)

shrimp, stewed tomatoes & vegetables, red aji pepper,  
heirloom rice, lime, cilantro

## FOURTH COURSE

*Dessert*

CHEF'S WHIM

