

BISTRO



Valentine's Dinner Menu 2020

First Course

Oysters Vanderbilt

estate-raised pork belly, gouda, brown butter bread crumbs, chive oil, spinach

Estate Raised Beef Tartare

quail egg, blood orange aioli, lavash, alderwood smoked salt, pickled black radish

Olive Oil Roasted Beets

whipped feta cheese, marcona almonds, warm flatbread

Second Course

Green Goddess

little gem lettuce, watermelon radish, pickled carrot, cherry tomatoes

Lobster Bisque

tarragon oil

Bourbon Glazed Pork Belly

celery root puree, apple & fennel slaw, walnuts, drunken cherries

Third Course

Petite Filet & Butter Poached Lobster

whipped chive potatoes, glazed baby carrots, classic hollandaise

Pan Seared Halibut

Parisian gnocchi, haricot vert, roasted tomato beurre blanc, red pepper coulis

Stuffed Baby Winter Squash

Israeli couscous, butternut squash, arrowhead spinach, pumpkin seeds, smoked paprika oil

Grilled New York Strip

Brasstown beef, lyonnaise potatoes, grilled broccolini, bistro A1 sauce

Fourth Course

Brownie Roche

chocolate Chantilly, hazelnut ice cream, brandied cherries

Strawberry Lemon Dome

lemon mousse, strawberry gelee, chocolate, strawberry mint sorbet

\$75 per person. Call 828 225-6230 for reservations. Please note: estate admission, annual pass or lodging accommodations are required to dine on the estate.