

# *Tuesday, December 13<sup>th</sup> 2011*

## *First Course*

Classic French Onion Soup gratinée with Fontina Val D'aosta cheese 7.

NC Shrimp Bisque with Sherry & fresh herbs 6.

Organic Baby Greens Salad with roasted tomatoes, cucumber, house made croutons & aged red wine vinaigrette 7.

Plum Granny Farm Organic Frisée Salad with apple bacon lardons, basil Chevre mousse, poached egg & red wine-Dijon vinaigrette 10.

Baby Spinach Salad with pomegranate, toasted pecans, crumbled Chevre & champagne vinaigrette 12.

Hydroponic Little Gem Red Romaine Salad with boiled egg, black olives de Provence, Parmigiano Frico, house made croutons & cracked pepper-Parmigiano dressing 11.

Rare Grilled Yellowfin Tuna Salad with classic Niçoise garnish & roasted tomato-sherry vinaigrette 15.

USDA Prime Steak Tartare with organic baby greens, cracked pepper & sea salt gaufrettes 14.

Antipasti of Artisan salamis, house made Mozzarella, house garnish & crostini 15.

Fried NC Oysters with creamed spinach, applewood smoked bacon & lemon hollandaise 12.

Flash *Sautéed* Calamari with baby greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 9.

Steamed Prince Edward Island Mussels with garlic, shallots, cream, white wine & bruschetta 13.

Artisan Cheese Course with dried fruit compote & crostini 11.

## *Main Course*

Grilled Bistro Steak Frites Lyonnaise with dressed organic baby greens & Meridian steak sauce 20.

USDA Prime NY Strip Steak Au Poivre with potato puree, roasted vegetables & wild mushroom-Cognac sauce 29.

Grilled 14 oz. Ribeye with Yukon Gold-celery root mash, grilled baby onions, bordelaise & tobacco onions 32.

Dry Rubbed NC Bison Flank Steak with organic pumpkin hash, local broccoli & cracked pepper-Chevre butter 28.

Crispy Pork Belly with root vegetables, chive spaetzle, house made sauerkraut & horseradish-beer mustard 20.

Sautéed Veal Scaloppini with creamy Parmigiano polenta, braised escarole & lemon-caper pan sauce 24.

House made Tagliatelle Pasta with NC Shrimp, P.E.I. Mussels, roasted red peppers & smoked Gouda cream 22.

House Made Potato Gnocchi with organic pumpkin, baby spinach, leeks & Spanish goat cheese cream sauce 18.

Pan Roasted *Local* Poulet Rouge Chicken with Country's stuffing, sautéed greens & herbs de Provence sauce 26.

Duck 5 ways with brown sugar mashed sweet potatoes, braised escarole & persimmon-pomegranate gastrique 28.

Pan Seared Yellowfin Tuna with French beans, steamed Jasmine rice & sun dried tomato-black olive relish 29.

Grilled Faroe Island Salmon with Charleston Gold rice croquettes, grilled asparagus & spicy peanut-Chevre sauce 27.

Pan Seared NC Monk Fish with NC Green Tail Shrimp, Anson Mills stone ground grits, trinity, house-made Andouille sausage & roasted tomato-tarragon pan sauce 28.

Seared Sea Scallop Risotto with spinach, house made pancetta, organic pumpkin & shaved Manchego 24.

Whole Grilled NC Flounder with Kohlrabi slaw, braised collards, roasted fingerlings & sauce Romesco 28.