



passed appetizers | select 3

LAMB POLPETINI
with Sun-dried Tomatoes and Pecans*

CAVIAR ON BUCKWHEAT
Served with Mascarpone and Fresh Chives*

TRUFFLE GRILLED CHEESE
Black Seasonal Truffles with Fresh Aioli*

SHRIMP LOLLIPOP
North Carolina Shrimp with a Spicy
Emulsion*

GOAT CHEESE & PISTACHIO MOUSSE
CROSTINI
Goat Cheese garnished with Pistachio
Praline*

SALMON TARTARE
with Capers and Calabrian Chilis *

SAFFRON ARANCINI
with Parmesan and Micro Arugula

BEEF TARTARE
Filet Mignon with Capers and Aioli

BURRATA CROSTINI
with Fig Agrodolce and Fresh Mint

PROSCIUTTO-WRAPPED DATES
with Almond Extra-Virgin Olive Oil

SMOKED SALMON RILLETTES
with Wonton Skin and Fresh Lemon Zest

SALMON CRUDO
Cured Salmon, Citrus, and Fine Herbs

PORK & MUSHROOM MEATBALLS
Porcini Mushrooms and Grated Parmesan

KING CRAB CROSTATA
Seasoned with Scallions and Tobiko

CRISPY POLENTA PEPPERONATA
with Pepper Variations and Pecorino

salad | select 1

KALE & GORGONZOLA
Fresh, Fried Kale with Gorgonzola Cream*

FENNEL & APPLE SALAD
Shaved Fennel and Boston Apples
garnished with Olive Variations*

CHARRED CAESAR SALAD
with Anchovy Breadcrumbs and
Boquerones*

HEIRLOOM TOMATO CAPRESE
Fresh Tomatoes, Smoked Mozzarella, Fresh
Basil, and Pistachios

ARUGULA & WALNUTS
Baby Arugula, Candied Walnuts, and
Sorghum Vinaigrette

ROOT VEGETABLES
Whipped Goat Cheese and Sunflower
Variations

CARROT & ORANGE SALAD
Blood Orange Reduction and Braised
Carrots



entrée | select 2

SLOW-ROASTED PRIME RIB STEAK
Garnished with Peperonata and White
Balsamic*

SEARED SCALLOPS
Bay Scallops with Calabrian Butter and
Bottarga*

GRILLED HALIBUT
with Chimichurri and Caramelized Lemons*

SMOKED LAMB CHOPS
with Fresh Mint, Capers, and Mascarpone*

GRILLED CHICKEN ROLLATINI
Pan-Seared Local Farms Chicken Wrapped
with Bacon and Garlic Confit*

PAN-SEARED SALMON
Local Farms Atlantic Salmon with Chive
Butter

ROASTED PORK SHOULDER
8-Hour Roasted Pork with Fresh Gremolata

SEAFOOD RISOTTO
North Carolina Shrimp, Mussels, Tomato
Fumet, and Fresh Tarragon

GRILLED SCALLOPS
Bay Scallops with Fresh Salsa Verde

LAMB SHOULDER CONFIT
North Carolina Lamb with Castelvetrano
Olives and Fresh Fennel

LEMON BAKED MEDITERRANEAN
BRANZINO
Seasoned with Fresh Citrus and Almonds

SEARED NEW YORK STEAK
with Chimichurri and Roasted Baby Peppers

sides | select 3

TRUFFLE POTATO WITH MOUSSELINE SAUCE
with Creamy Potatoes and White Truffle*

GRILLED ASPARAGUS
with Slivered Almonds and Balsamic Reduction*

CRISPY BRUSSELS SPROUTS
with Sage-Smoked Honey*

MUSHROOM FRICASSE
with Fresh Thyme and Browned Butter*

SAFFRON BASMATI RICE
with Black Cardamom and Za'atar*

CARAMELIZED LEEKS
with Caraway Butter and Fresh Lemon Juice*

FONTINA MACARONI & CHEESE
with Mornay and Pecorino*

CREAMY PARMESAN POLENTA

PANZANELLA SALAD

CHARRED ROMAINE LETTUCE

CREAMY CAULIFLOWER

SCALLOPED POTATOES

ROASTED BABY CARROTS

GRILLED TOMATOES

ROASTED BABY CARROTS

TRUFFLE POLENTA

SEARED BROCCOLI RABB