

FIRST COURSE

OYSTERS ON THE HALF **GF**
with Downtown Hot Sauce & Lemon Gremolata

VEGETABLE SPRING ROLLS **V, VG**
with Spicy Cranberry, over Roasted Kale

BROCCOLI CHEESE GRATIN
with Braised Duck, Fontina & Parmesan Cheese baked with Buttered Bread Crumbs

LOCAL MUSHROOM **GF**
Sautéed Haw River Farms Lions Mane Mushrooms served
over Sage Infused Spaghetti Squash, Brandy Apple Reduction

SECOND COURSE

** LOCAL MIXED GREENS **GF, V**
Caramelized Green Apple, Fried Shallots, Toasted Almonds, Blue Cheese Dressing

TUNA TARTARE **GF**
Avocado Salad, Pickled Red Onion, Toasted Sesame Seeds, Lime Basil Vinaigrette

OUR HOUSE CHEESE PLATE
A selection of North Carolina Cheeses served with House-Made Jam, House-Pickled Vegetables

THIRD COURSE

SAUTÉED WILD-CAUGHT SHRIMP
Louisiana Shrimp with Pesto Angel Hair Pasta finished with Chardonnay

BRANZINI **GF**
Seared Mediterranean Sea Bass stuffed with Oregano & Garlic, with Lemon Brown Butter

* CAST IRON FILET
over Caramelized Onion Baked Potato Cake, Baby Carrots with a Cabernet Demi-Glace

** RED WINE BEET RISOTTO **GF, V**
Topped with Roasted Walnuts & Goat Cheese Garnished with Local Microgreens

PORK CHOP **GF**
Seared with Hawaiian Pink Salt, over a Sweet Potato Stuffed Poblano, Verde Pork Jus

CHICKEN BREAST **GF**
Braised in Haw River Oatmeal Pale Ale, Local Purple Skin Sweet Potato, Broccoli

FOURTH COURSE

** RED VELVET VALENTINE'S PIE
Cream Cheese Mousse & Almond Lace Cookie with a White Chocolate Drizzle

** CHOCOLATE PEANUT BUTTER CHIFFON CAKE
Embraced in Ganache

GF gluten free | **V** vegetarian | **VG** vegan

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

*** contains nuts*