



New Year's Eve 2018

\$69 per Person

Please enjoy a complimentary Prosecco; thank you for a great year.
(Must be 21 or older)

STARTERS

Haw River Mushroom Spring Rolls, Spicy Garlic Dipping Sauce, Local Microgreens **V, VG**

Maryland Crab Cake over Wilted Kale Tartar Sauce & House-pickled Red Onions

Our Pork Belly Dumplings, Housemade Lime Slaw, N.C. BBQ Sauce

Gnocchi with Brown Butter, Sage, & Pecorino Cheese **V**

Braised Short Rib, Jalapeno Corn Muffin, Local Collard Greens **GFO**

SALADS

Boston Bibb Lettuce, Roasted Butternut Squash, Toasted Pecans, Caramelized Shallots, Thyme Pear Vinaigrette **GF, V, VG**

Local Mixed Greens, Apple Cider Poached Beets, Herbed Goat Cheese, Red Wine Reduction **GF**

ENTRÉES

Black Pepper Seared Scallops, Pickled Red Cabbage, Sriracha Aioli, Cilantro Oil, Garnished with Leek Confit

Coriander Seared Lamb Chops, Aloo Gobi, (Curried Potatoes & Cauliflower) Tomato Curry, Cilantro Microgreens

Seared Duck Breast, Sweet Potato Rosemary Gratin, Wilted Spinach & Kale, Dried Cherry Demi Glace

Beef Filet wrapped in Apple Smoked Bacon, Seared Red Bliss Parmesan Potato Cake, Butternut Squash Batonnet, Demi Glace

Roasted Acorn Squash, Braised Crimini Mushrooms, Leeks, & Garlic Garnished with Sautéed Persian Scooped Carrots **V, VG**

Rosa di Parma, Pork Tenderloin stuffed with Prosciutto, Rosemary & Garlic, over Garlic Mashed Potatoes, Red Wine Pork Jus

DESSERTS

Decadent Tiramisu

Seven Layer Red Velvet Cake White Chocolate Ganache

GFO gluten free option | **GF** gluten free | **V** vegetarian | **VO** vegetarian option | **VG** vegan | 18% gratuity added to parties of 6+

* 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