

Personal Chef Menu

Hors d'Oeuvres

Choice of 2 or Charcuterie Display

Tomato Pie Tartlet

Classic Southern Favorite

Crab Martini

lump crab, lemon, capers, on endive

Seared Ahi Tuna Wonton

wasabi aoli finish

Sweet Potato and Ham Biscuit

featuring locally smoked ham and mustard

Smoked Salmon

on crispy potato galette w lemon,caper,dill cream

Oyster Mushroom Tartlet

saint andre, crispy onion, thyme

Locally Sourced Charcuterie

cured meats from hickory nut gap, looking glass creamery cheeses, pickles, toast

Plated Appetizer

choice of 1

Seared Scallop

seasonal succotash, lemon butter

Smoked Local Trout

buckwheat crepe, chow chow

House Made Chicken LiverPâté

toast, pickles, mustard

Braised Short Rib on Fried Naan

red wine demi-glace

Roasted Beets

walnut, brûlée chèvre

Mussels en Brodo

steamed mussels, white wine, grilled bread

Soup or Salad

choice of 1

Classic Wedge

bacon, creamy blue cheese, herb croutons

Caesar

romaine, anchovy, parmesan crisp, croutons

Spinach Salad

bacon, chèvre, grilled onion, pecans, mustard vinaigrette

Butternut Squash Soup

crème fraiche, croutons, nutmeg

Classic Vichyssoise

potato, leek, chicken broth, cream, butter

Mains

Local Grass Fed Filet of Beef with Wild Mushrooms	8oz	\$90
Steak au Poivre with Cognac Cream NY Strip	12oz	\$80
Pan Seared Local Trout Filet with Preserved Lemon Vinaigrette	8oz	\$75
Shrimp Francese in Butter, Lemon, White Wine Sauce		\$75
Pork Tenderloin with Lusty Monk Dijonnaise	12oz	\$65
Joyce Farms French Cut Chicken Breast with Beurre Blanc	10oz	\$65
Chicken Piccata with Lemon, Caper, White Wine, Butter		\$65

Sides

choice of 2

Garlic Whipped Potatoes

Linguine Aglio e Olio

Roasted Farmer's Market Vegetables

Pommes Frites

Grilled Asparagus

Roasted Broccolini

Desserts

Tiramisu	\$10
Tres Leche Cake	\$10
Key Lime Pie	\$8
Flourless Chocolate Torte with Chantilly Cream	\$10
Local Cheese and Fruit Selection	\$12
Trio of Minis-Red Velvet Cake, Signature Banana Pudding, Strawberry Shortcake	\$12