

Sample Menu 1

1ST COURSE

Giant Sea Scallops, pan seared with cognac cream sauce

2ND COURSE

Tomato and Roquefort soup

3RD COURSE

Tossed Organic Greens w/ basil balsamic vinaigrette

4TH COURSE

Choice of:

****Tuna**** - grilled to your liking, placed on wild mushroom risotto cake, and topped with a spicy garlic demi-glaze

****Crispy Duck**** - a Tanglewood Farm duck baked for two hours, then topped with a sour orange glaze

****Confit of Rabbit**** - a Tanglewood Farm slowly cooked in clarified duck fat, finished off with preserved lemon

****Lamb**** - a Weatherbury Station Farm grass-fed leg of lamb slowly braised with onions, garlic, herbs de Provence, and un-oaked chardonnay

****Filet Mignon**** - certified black angus, grilled to your liking, topped with classic bordelaise sauce

5TH COURSE

Choice of:

Crème Brulee - flavored w/ Sambuca and Kahlua
White Chocolate Mousse - w/hazelnuts and Frangelica
Chocolate Molten Lava Cake

Sample Menu 2

1ST COURSE

North Carolina Shrimp – sautéed w/ cantaloupe and honeydew melons finished off with an anisette cream sauce

2ND COURSE

Carrot Ginger Puree

3RD COURSE

Salad of white peaches and tomatoes

4TH COURSE

Choice of:

****Grouper**** - North Carolina grouper sautéed w/ tomato, capers, garlic, and basil

****Sea Scallops**** - sautéed w/ mangos jalapenos, and finished off w/ crème fraiche

****Crispy Duck**** - served w/ a port, cherry, vanilla sauce

****Pheasant**** - breast of Tanglewood Farms pheasant sautéed in herb butter and porcini

****NY Strip**** - Certified Black Angus, grilled to your liking, topped w/ chimi churi sauce

****Pork**** - Weatherbury Station grass fed pork, rubbed w/ garlic and mint, slow cooked and served w/ salsa verde

5TH COURSE

Choice of:

Peach Cobbler - served w/vanilla ice cream

Crème Brulee – w/ vanilla and rum

Grand Marnier Chocolate Truffle Torte

Sample Menu 3

1ST COURSE

Rustic Caramelized Vidalia Onion Tart – served pine nuts and reduced balsamic vinegar

2ND COURSE

Cannellini bean and tomato soup

3RD COURSE

Tossed Organic Greens - tossed w/ a sherry, lime vinaigrette

4TH COURSE

Choice of:

****Trigger Fish**** - North Carolina trigger fish sautéed w/ lemon, caper, white wine sauce

****Lamb**** - Grass fed lamb loin, grilled, and served w/a mint beurre blanc

****Filet Mignon**** - Certified Black Angus, grilled and served w/ Roquefort cream sauce

****Veal Osso Buco**** - Braised w/onion, carrots, celery, and demi-glace

****Crispy Duck**** - w/blackberry mole sauce

****Ostrich**** - rubbed w/ Moroccan spice, grilled, and served w/ Sherry, grape reduction

5TH COURSE

Choice of:

Lemon Tart w/ whipped cream and blueberries

Chocolate Mousse w/ strawberries

Crème Brulee – w/ Baileys Irish Cream

