Restaurant Week Menu 2014
Dinner
Three Courses $30

First Course
Lobster Bisque
with Troy and Sons Oak Reserve Cream
Soup of the Day
Everyday a new soup, not your everyday soup...
Seasonal Salad Greens
with Candied Pork Belly, Ashe County Smoked Cheddar Cheese and Pickled Apples

Second Course
Nishiyama Style Crab Cakes
Seared & Served with Sticky Rice, Asian Slaw & Two Sauces
Apple Glazed Sunburst Trout Fillet
Seared and served with Arugula, Broccolini and Herbed Parisienne Potatoes
Italian Farro, Squash and Tomato “Risotto”
A mix of Creamy Celery Root, Portabello Mushroom Pesto Bread and Basil
Dill Pesto Cedar Plank Salmon
Herb Polenta, Beurre Blanc, Wilted Greens and Parsnip Crisps

Third Course
Alden’s Lemon Curd Cheesecake
Ginger Snap Crust and Blueberry Compote
Chestnut Housemade Ice Cream & Sorbets
Today’s Seasonal Ice Creams and Sorbets
Salted Caramel Tart
Graham Cracker Crust & Chocolate Ganache
Chocolate Pot De Crème
Topped with Espresso Grinds & Whipped Cream
Chestnut Pie of the Day
Your Server knows...