LOVE IS IN THE AIR.

THURSDAY, FEBRUARY 14 IN BLUE RIDGE
PLEASE CALL CONCIERGE FOR RESERVATIONS, (828) 252-2711

SOUP
BEET, FENNEL, GINGER AND CRÈME FRAÎCHE
LOBSTER BISQUE AND BROWN BUTTER CROUTONS

SALAD BAR
Spinach, artisanal lettuce, tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella cheese, carrots, baby corn, almonds, pecans, sunflower seeds

ENTRÉES
SWEET BASIL AND CHICKEN ROULADE
Red pepper risotto, crispy mozzarella, harred mini sweet peppers
SEARED SALMON
Melted leeks, champagne beurre blanc, charred scallions, caviar crème fraîche
LAMB TENDERLOIN
Winter squash caponata, pinot noir lamb jus
PORK CARBONARA
Strozzapreti pasta, English peas, sun-dried tomatoes, shaved parmigiano reggiano
ROSEMARY BALSAMIC MARINATED TRI-TIP STEAK
Arugula, gorgonzola cream sauce, confit baby heirloom tomatoes
SMOKED TROUT CAKE
Lemon dill butter, crisp capers

COMPOSED SALADS
ROSE APPLE
Rose apples, candied rose petals, calvados glaze, shaved fennel, circus frisée, toasted pecans, spicy pecan vinaigrette

GROVE MARKET
Mixed greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, feta cheese, dijon red wine vinaigrette

HEART-BEET
Charred romaine, roasted gold and red beets, chèvre, toasted pignolis, fresh raspberry and vanilla bean dressing

CHOPPED
Iceberg lettuce, beet pickled eggs, heirloom baby tomatoes, gorgonzola crumbles, crisp bacon, chives, creamy blue cheese dressing

SALAD ROUGE
Red cabbage and radicchio, blood oranges, French kiss radishes, pickled heirloom carrots, golden raisins, cardinal gin-a-grette dressing

CURRIED WHITE ASPARAGUS
House pickled asparagus, green and white asparagus, apple wood smoked bacon, pecorino romano, champagne shallot vinaigrette

CARAMELIZED CINNAMON CAULIFLOWER
Oven roasted cauliflower, ceylon cinnamon, currants, clove pickled red onion, lollo rossa

SESAME SEARED TUNA
Heirloom purple potatoes, pickled red pearl onions, haricots vert, poached quail egg, mustard watercress dressing

MACERATED FRUIT
Chopped tropicales, melons, strawberries, blackberries, raspberries, blueberries, red grapes, pomegranate molasses and honey glaze

CULINARY DISPLAYS
CHARCUTERIE
Italian meats, assorted cheeses, grilled vegetables, grilled Brie, fig jam, caramelized sugar grapes, toasted walnuts, dried fruit
SEAFOOD DISPLAYS
COASTAL SELECTION
Blushing smoked trout, poached shrimp, snow crab legs, scallop ceviche, poached shell fish

OYSTER STATION
Cocktail sauce, selection of hot sauces, citrus, fresh shucked oysters

HAND MADE SUSHI AND SASHIMI
California roll, spicy tuna, passion roll, sake (salmon)

ACTION STATIONS
CARVED PORK STEAMSHIP
Au jus, raw horseradish, horseradish cream

CARVED BEEF TENDERLOIN
Au jus, raw horseradish, horseradish cream

GNOCCHI BAR
Shrimp, chicken, andouille sausage, pancetta, garlic, green onion, feta roasted pepper cream sauce, brown butter sage sauce

HOT ACCOMPANIMENTS
FIRE GRILLED ASPARAGUS AND TOMATOES, CRISPY PROSCIUTTO
LOVAGE ROASTED FINGERLING POTATOES
SAUTÉED RICE SALAD, DRIED CHERRIES, GREEN ONIONS, WALNUTS, FETA CHEESE
SUGAR SNAP PEAS, CRISPY SHALLOTS
CREAMY GOAT CHEESE POLENTA, TOMATO CONFIT
MADEIRA BRAISED MUSHROOMS

DESSERT STATIONS
BANANAS FOSTER STATION
BROWNIE AND ICE CREAM SUNDAE STATION
CHOCOLATE DIPPED STRAWBERRY STATION
CANDY AND CHOCOLATE TRUFFLE TABLE

SWEET ENDINGS
MILK CHOCOLATE RASPBERRY CAKE
LEMON BLUEBERRY MOUSSE WITH VANILLA CAKE
CHOCOLATE HAZELNUT BAR
CHOCOLATE RASPBERRY CAKE
STRAWBERRY FRAISE
BAKED CHOCOLATE TARTS
COCONUT TROPICAL CAKE
CHOCOLATE CARAMEL SPHERES
TIRAMISU
CARAMEL POT DE CRÈME WITH CHOCOLATE CREAM
BREAD PUDDING WITH CRÈME ANGLAISE
STRAWBERRY CHOCOLATE BANANA TRIFLE
FRENCH MACARONS
HAZELNUT ORANGE POUND CAKE
VANILLA CHEESECAKE WITH FRESH STRAWBERRIES
CHOCOLATE BRÛLÉE

$58 ADULTS, $27 CHILDREN 6 – 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
SEATING AVAILABLE FROM 5 TO 10PM.