

Michael David Wine Dinner

Thursday, April 27, 2017 at 6:30pm

\$75.00 Per Person. Make your reservation today! 828-625-2999

Amuse Bouche

House smoked trout on a dill blini with red onion compote and whipped Chevre

Sauvignon Blanc

First Course

Marinated golden beets with Looking Glass Creamery Fromage and duck crackling

Petite Petit

Second Course

HNG smoked pork belly confit over wilted arugula with honey pickled mustard seeds

6th Sense Syrah

Intermezzo

Georgia Peach Moonshine infused granita

Third Course

Red wine & Thyme infused braised bison short ribs over wild mushroom risotto and roasted asparagus

Inkblot Cabernet Franc

Final Course

Poached pear in a sauterne with crystalized ginger marzipan and raspberry coulis

Chardonnay