

Valentine's Day Menu

Make Your Reservation Today 828-625-2999

Scallop Ceviche

Pickled radishes, blood orange-yuzu foam, coconut snow

Potato Leek Soup

Herb oil and potato crisps

Smoked Duck

Crispy farro, dried cherries, pistachio emulsion, pinot gelee

Grilled Ribeye

Truffled Yukon gold fingerling potatoes, creamed kale & spinach, candied bacon

Chocolate-Strawberry Panna Cotta

\$65 per person and Chef Keith is pairing wines for \$25