

New Year's Eve Menu

Date: Monday, December 31st, 2018

Time: Two Seatings Available: 6:00 pm & 9:00 pm

Price: \$65 per person, add \$25 per person for wine pairing

Call today for your reservation: 828-625-2999

Complimentary glass of champagne included

Amuse Bouche

Sesame-crusted ahi tuna, jasmine rice crisp, wasabi-braised bok choy, yuzu gelee

First Course

Endive & apple salad, red onion confit, blue cheese panna cotta, candied walnuts

Second Course

Sweet potato gnocchi, maple-glazed duck confit, orange ricotta crema, sage air

Intermezzo

Sour apple & mint spherification

Third Course

(choose one of the following)

Coffee-rubbed filet mignon, cauliflower sformato, braised Brussel sprouts, porter reduction

OR

Pancetta-wrapped halibut, asparagus risotto, pea puree, red wine jus

Dessert Course

Orange praline semifreddo, praline crisp, coco caviar, vanilla powder