



VALENTINE'S DINNER

February 14th • 5-7 PM

To Begin

Smoked Trout Salad

Roasted beets, Terrell Creek goat cheese, spinach, sherry vinaigrette

- or -

Pork & Pistachio Country Pate

Port wine figs, pickled carrot, crostini

- or -

Truffled Asparagus

Dogwood Canyon milled grits, slow cooked egg, black lava salt

To Continue

Local Trout Picata

Lemon butter sauce, fried spinach, roasted butternut squash

- or -

Braised Short Rib

Goat cheese grits, roasted carrots, red wine sauce

- or -

Tomahawk Ribeye for Two

Truffled potato puree, creamed spinach

+\$40 per couple

To End

Flourless Chocolate Torte

Vanilla custard, chocolate dipped strawberry

- or -

Caramelized Banana Trifle

Genoise, dulce de leche, whipped cream