



**St. Valentine's Day
February 14, 2013**

Local First: People Matter Most: Seasonal is Sensible: Quality Rules: Authenticity Governs: Taste Trumps: Pretense Stinks: Healthy Tastes Better: Prudence Sustains

4@4 not available this evening

Snacks

- Truffle-Parmesan Fries 7.0
- Grilled Corn Hushpuppies/Pepper Jelly 6.0
- Devils on Horseback: Bacon Wrapped Roasted Medjool Dates/Smoked Blue Cheese/Spiced Local Honey 6.0
- FLPH Fried Pickles/Cucumber-Buttermilk Dip 6.0
- Tobacco Onions/Horseradish Cream/FLPH Steak Sauce 7.0

Local Cheese

- Carr Valley Mobay, Goat/Sheep, WI with Lavender Honey 4.0
- Spinning Spider Stackhouse, Goat, NC with Apricot-Pink Peppercorn Jam 4.0
- Coffee Infused Spinning Spider Chèvre/Candied Walnuts/Fig Compote 4.0
- FLPH Smoked Buttermilk Blue, Cow, WI with Caramelized Onion Jam 4.0

Soup

- Lobster & Shrimp Bisque/Tarragon Froth & Biscuit 9.0
- Cream of Celery Root & Black Truffle/Celery Crisps/Celery Leaf 7.0

Salad

- Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan 7.5
- Local Heirloom Greens/Cucumber/Grape Tomato/Mushrooms/Red Pepper/Croutons/Cucumber-Buttermilk Dressing 6.5
- Baby Arugula/Green Apple/Candied Pecans/Goat Cheese/Dried Wild Strawberries/Apple Vinaigrette 8.0
- Savoy Spinach & Heart of Palm/Green Apple/Bacon/Candied Pecans/Cider Vinaigrette 6.5

Small Plates

- House Ground Painted Hills Beef Sliders/Pastrami Rub/Swiss/Pickle/1,000 Island Slaw 10.0
- Cumin Crusted Balsam Gardens Pork Confit/Winter Root & Apple Ragout/Coriander Jus 12.0
- Grilled Mushrooms & Black Truffle Flatbread/Roasted Garlic/5 Melting Cheeses/Thyme/Grana Padano 12.0
- Caprese Flatbread: Marinara/Tomatoes/Fresh Basil/Mozzarella/Provolone/Pecorino/Grana Padano/Balsamic Reduction 9.0
- Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano 8.0
- Spicy Ahi Tuna & Tobiko Haku Sushi/Wasabi/Yuzu Ponzu/Avocado/Daikon/Cucumber 12.0
- White Wine & Fresh Bay Steamed Mussels/Garlic/Lemon/Parsley/Shallot/Za'atar Flatbread Sticks 12.0
- Misty Point Oysters on ½ Shell/Red Wine-Tellicherry Peppercorn Mignonette 12.5

Supper

- Grilled Painted Hills Beef Short Rib Meatloaf/Smoked Mac & Cheese/Collards/Smoked Tomato Jam 17.0
- Grill Blackened Berkshire Pork Chop/Roasted Tasso Grits/Braised Local Collards/Green Tomato-Raison Piccalilli 24.0
- Pan Fried Chicken Breast/Lorraine Cheese/Sage-Country Ham Gravy/Collards/Smoked Cheddar Grits 19.0
- Grilled Asparagus & Black Truffle Risotto/Lemon/Fennel/Grana Padano/Baby Arugula 22.0
- Short Smoked Domestic Lamb Rib Chops/Pomegranate Glaze/Pine Nut-Thin Bean Salad/Arugula Pistou/Beluga Lentils 43.0
- Creole Shrimp & Grits/Andouille Grit Cake/Spinach/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce 21.0
- Wood Grilled Beef Tenderloin & Lump Crab Medallions/Grilled Asparagus/Havarti-Potato Gratin/Béarnaise Sauce 36.0
- Seared Sea Scallops & Crawfish Étouffée/Jambalaya Risotto/Wilted Savoy Spinach 28.0

Sides

- Local Cabbage Cole Slaw 3.0
- Andouille Grit Cake 4.0
- Fresh Creamed Savoy Spinach 4.0
- Smoked Mac & Cheese 4.0
- Black Eyed Peas & Preserved Tomatoes 4.0
- Braised Local Collards/Smoked Ham Hock/NC Vinegar 3.0
- Parmesan Grit Cake 3.5
- BBQ Sweet Potato Fries 3.5
- Steamed Broccoli/Cheddar Sauce 3.5

Parties of 8 or more standard 18% gratuity added



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Menu for 2, \$90.00

(first glass of Champagne included, tax & tip not included)

Please Choose One Dish From Each Course

First

Truffle-Parmesan Fries

Devils on Horseback

Local Cheese Tasting: TBD

Lobster & Shrimp Bisque/Tarragon Froth & Biscuit

Cream of Celery Root & Black Truffle Soup/Celery Crisps/Celery Leaf

Artisan Romaine & Buttermilk Caesar Dressing/Parmesan Grit Cake Croutons/Tobacco Onions/Parmesan

Local Heirloom Greens/Cucumber/Grape Tomato/Mushrooms/Red Pepper/Croutons/Cucumber-Buttermilk Dressing

Savoy Spinach & Heart of Palm/Green Apple/Bacon/Candied Pecans/Cider Vinaigrette

Baby Arugula/Pickled Beet/Orange/Candied Walnuts/Smoked Blue Cheese Vinaigrette

Mushrooms & Black Truffle Flatbread/Roasted Garlic/5 Melting Cheeses/Thyme/Grana Padano

Second

White Wine & Fresh Bay Steamed Mussels/Garlic/Lemon/Parsley/Shallot/Flatbread Sticks

Fried Green Tomato & Pimiento Cheese Napoleon/Baby Arugula/Tabasco-Roasted Red Pepper Sauce/Grana Padano

House Ground Painted Hills Beef Sliders/Pastrami Rub/Swiss/Pickle/1,000 Island Slaw

Cumin Crusted Balsam Gardens Pork Confit/Winter Root & Apple Ragout/Coriander Jus

Spicy Ahi Tuna & Tobiko Haku Sushi/Wasabi/Yuzu Ponzu/Avocado/Daikon/Cucumber

Misty Point Oysters on ½ Shell/Red Wine-Tellicherry Peppercorn Mignonette

Third

Pan Fried Chicken Breast/Lorraine Cheese/Sage-Country Ham Gravy/Collards/Smoked Cheddar Grits

Grilled Asparagus & Black Truffle Risotto/Lemon/Fennel/Baby Arugula/Grana Padano

Seared Sea Scallops & Crawfish Étouffée/Jambalaya Risotto/Wilted Savoy Spinach

Short Smoked Domestic Lamb Rib Chops/Pomegranate Glaze/Pine Nut-Thin Bean Salad/Arugula Pistou/Beluga Lentils

Grill Blackened Boneless Berkshire Pork Chops/Roasted Tasso Grits/Braised Local Collards/Green Tomato-Raison Piccalilli

Creole Shrimp & Grits/Andouille Grit Cake/Spinach/Caramelized Onion/Roasted Red Pepper/Spicy Sherry Pan Sauce

Wood Grilled Beef Tenderloin & Lump Crab Medallions/Grilled Asparagus/Havarti-Potato Gratin/Béarnaise Sauce

Fourth

Greenwood's Ice Cream or Sorbet/Butter Pecan/Vanilla Bean or Lemon/Raspberry

Chai Creme Brûlée/Chocolate Crystallized Ginger/5 Spice Sugar

Dark Chocolate Brownie Sundae/Marcona Almond/Greenwoods 17% Vanilla Ice Cream/Callebaut Chocolate Sauce

Strawberry-Champagne Soup/Sorbet/Fresh Berries/Meringue Stars

Jackie's Frozen Steeplechase Toffee-Coffee Crunch/Almond Wafer Cookie/Toffee Sauce/Fresh Berries

Bourbon-Vanilla Pecan Pie/Bourbon Butter Sauce/Butter Pecan Ice Cream

Key Lime Cheesecake/Pistachio Crust/Lime Whip/Candied Lime