



**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

St. Valentine's Day 2013

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/Tomato/Mushrooms/Red Pepper/Bacon 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

NC Flounder & Littleneck Clams/Pancetta-Sunchoke Ragout/Pernod-White Wine Broth

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 Medallions & Lump Crab/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

Meyer Lemon Crepe/Pomegranate Pearls/Pine Nuts