



**Farm to Fork Dinner @ Frogs Leap
April 12 & 13 2013**

Reservations encouraged, limited availability. Call 828-456-1930

Full Menu Is Also Available

50\$++ per guest

Choose One Dish From Each Course

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

First

Moroccan Smoked Springer Mountain Farms Chicken & Garbanzo Bean Soup/Preserved Lemon/Cilantro

or

Spinning Spider Cheese Tasting: Stackhouse with Rhubarb-Plum Jam & Bailey Mountain Tomme with Summer Truffle Oil

or

Farmer Damon's Baby Arugula/Pickled Local Beets/Orange/Candied Walnuts/Smoked Blue Cheese/Balsamic Vinaigrette

Second

Local Morel Mushrooms & Ramp Pesto Flatbread/5 Melting Cheese/Bailey Mountain Tomme

Or

Damon's Heirloom Greens/Cucumber/Tomato/Mushrooms/Red Pepper/Bacon/Croutons/Cucumber-Buttermilk Dressing

Or

Crispy Balsam Gardens Pork Belly Confit/Local Spring Vegetables/Smoked Pork Broth

Third

Grill Blackened Balsam Gardens Pork Chop/Roasted Tasso Grits/Braised Local Collards/Green Tomato-Raison Piccalilli

or

Blackened Sunburst Trout/Spring Succotash/Grilled Ramp Broth

or

Ramp, Pancetta & Bailey Mountain Tomme Angel Hair/Fresh Herb Aglio Olio

Last

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

or

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

or

Bacon, Breakfast Stout & Chocolate Cheesecake/Maple Whip/Bacon Brittle

*Parties of 8 or more standard 18% gratuity added
Menu subject to change due to availability.*