



Taste of the Mountains 2013 Dinner Menu

Available July 3rd & July 5th only.

\$40.00 per person, tax & tip not included

3 course dinner, choose one from each course.

Full menu also available

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

Menu

First

Local Vine Ripe Tomato Gazpacho/Manchego/King Harvest Farm Basil

Local Cheese: Prodigal Farm Chèvre with Balsamic Reduction & Mike Kervin's Local Blackberry Honey

& FLPH Smoked Buttermilk Blue with Caramelized Onion Jam

Balsam Gardens Spring Greens/Local Farm Vegetables/Nueske's Bacon/Croutons/Cucumber-Buttermilk Dressing

Local Heirloom Tomatoes & Pete's Mozzarella/King Harvest Basil/Basil Oil/Aged Balsamic Reduction

Grilled Local Sweet Corn Hushpuppies/FLPH Pepper Jelly

Mustard Fried NC All Natural Catfish Curls/NC Vinegar

Crispy Balsam Gardens Pork Belly Confit/Pickled Watermelon Rind/Local Peach Gazpacho

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

Second

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

Fried Green Tomatoes & Pimiento Cheese/Parmesan Grit Cake/Damon's Baby Arugula/Tabasco-Roasted Red Pepper Sauce

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

Skillet Fried Sunburst Trout/Bacon-Bourbon Vinaigrette/House Bacon, Balsam Gardens Kale, Fava Bean & Tomatoes

Peach BBQ SMF Chicken Breast/Candied Pecans/Sorghum Whipped Sweet Potato/Thin Beans/Local Peach Jam

Third

Orange Blossom & Apricot Creme Brûlée

Apricot Brûlée/Marcona Almonds

Jackie's Frozen Steeplechase Toffee-Coffee Crunch

Almond Wafer Cookie/Toffee Sauce

Bourbon-Vanilla Pecan Pie

Bourbon Butter Sauce/Butter Pecan Ice Cream

Raspberry & White Chocolate Cheesecake

Whipped Cream/Meringue/Coulis/Fresh Local Berries