



**Dinner**  
**December 31, 2013**

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

## **New Years Eve 2014 @ FLPH**

### **Fixed Price Menu \$40**

*Begin your new year with a complementary amuse and glass of Champagne, then choose one item from each of the three courses below.*

#### **First**

Red Anjou Pear & Pistachio Goat Cheese Fritters/Local Salad Greens/Pistachios/Dried Cherries/Poached Pear Vinaigrette  
Baby Arugula/Kumquat/Grapefruit/Cashews/Crystalized Ginger/Sesame-Blood Orange Vinaigrette  
Hand Carved House Cured Balsam Gardens Country Ham/Watermelon Pickle/Lusty Monk Mustard/Fresh City Bakery Bread  
Crispy Pork Belly Confit/Hot Apple-Cabbage Slaw/Bacon, Potato & Leek Ravioli/Pickled Mustard Seed  
Chili-Lime Popcorn Shrimp/Ginger Slaw  
Roasted Sweet Pepper Compote & Herb Panisse/Prodigal Farm Chèvre/Preserved Lemon/Basil Oil Powder/Arugula  
Shrimp & Crawfish Roll/Smoked Poblano Mayo/Tom Thumb Lettuce/Celery/Green Onion/City Bakery Bun  
Local Cheese Tasting: choose two cheeses.  
Smoked Buttermilk Blue, Cow, NC/WI with Caramelized Onion Jam  
Prodigal Farm Chèvre, Goat, NC with Balsamic Reduction & Charles' Blue Ridge Mountain Pure Raw Honey  
FLPH Pimiento Cheese with Bacon Jam  
Spinning Spider Stackhouse, Goat, NC with Frog Jam

#### **Second**

Angel Hair & House Hickory Bacon Carbonara/Creme Fraiche Carbonara Sauce/Chives/Peas/Farm Egg Yolk  
Wood Roasted Sunburst Trout & Fennel-Tomato Ragout/Red Skin Potato/Caper/Spinach/Tarragon/Parsley/Vidalia Onion/  
Preserved Lemon/Artichoke  
Sautéed Skate Wing/Duck Fried New Potatoes/Wilted Savoy Spinach/Fried Capers/Lemon-Brown Butter Sauce  
Pomegranate Glazed Short Smoked Lamb Chops/Fregola, Beluga Lentil & Baby Kale Ragout/Pine Nuts  
\*Short Smoked & Grilled Berkshire Pork Chop/Cranberry-Orange Sauce/Sorghum Whipped Sweet Potatoes/Collards  
Crispy Duck Confit/Kumquat-Ginger Glaze/Baby Bok Choy/Coconut Fried Rice/Thai Basil  
Wood Grilled 8 oz. Black Angus Fillet/Sour Cream & Melted Leek Smashed Red Skin Potatoes/Red Onion Relish/Smoked  
Buttermilk Blue/Local Watercress/Pistou

#### **Dessert**

##### **Bittersweet Flourless Chocolate Cake**

Strawberry Jam/Hazelnut Florentine/18% Vanilla Ice Cream

##### **Black Fig, Apricot & Pine Nut Tart**

Rum Raisin Ice Cream/Spiced Brown Sugar Syrup

##### **Thai Coffee Creme Brûlée**

Raw Sugar Crust/Crystallized Ginger & Pineapple

##### **Jackie's Frozen Steeplechase Toffee-Coffee Crunch**

Almond Wafer Cookie/Toffee Sauce

##### **Bourbon-Vanilla Pecan Pie**

Bourbon Butter Sauce/Butter Pecan Ice Cream

##### **Peppermint Paddy Cheesecake**

Mint-Chocolate Whip/Chocolate Sauce/Candy Cane

Menu Subject to Change.