



FIRST COURSE

HORIZONS SIGNATURE LOBSTER BISQUE

Butter Poached Lobster and Roe Oil
15

MELTED VIDALIA ONION SOUP

Blue Crab, Caramelized Pork Belly and Theros Extra Virgin Olive Oil
13

ROASTED BABY BEETS

Petite Sorrel, Hawaiian Heart of Palm and Truffle Syrup
15

SUNBURST FARMS SMOKED MOUNTAIN TROUT SALAD

Benton's Bacon Fritters and Horseradish Crème Fraîche
12

SHAVED PROSCIUTTO DI PARMA

Lavender Compressed Melon, Candied Walnut Crumble and Elixer Vinegar
13

SECOND COURSE

HOUSE MADE OPEN FACED RAVIOLI

Sweet Potato Puree, Melted Leeks and Braised Local Ham Hocks
15

ARTISAN DUCK FOIE GRAS TWO WAYS

Grilled Foie Gras, Duck Confit, Black Pepper and Thyme Cookie
Foie Gras Crème Brûlée, North Carolina Peach and Honey Jam
24

"ONE EYED SUSAN"

Baby Heirloom Tomatoes, Local Arugula and Tomato Water
12

PAN ROASTED VEAL SWEETBREADS

Wild Mushrooms a la Grecque and Pole Beans
20

ESPELETTE STEWED CHICKPEAS

Crispy Salsify and Fennel Pollen Salad
10





MAIN COURSE

SOUS-VIDE NORTH CAROLINA POULET ROUGE CHICKEN

Chicken Confit Strudel, Summer Beans and Grilled Virgin Peanut Oil

18

DIVER SCALLOPS, LITTLENECK CLAMS AND MUSSELS

Idaho Potatoes, Truffled Corn Emulsion and Alder Smoked Spanish Paprika

26

WILD CAUGHT NORTH CAROLINA FISH DU JOUR

Herbed Spaetzle, Arrow Leaf Spinach, Wild Mushroom and Black Garlic Broth

26

LINE CAUGHT WILD SPRING SALMON

Brown Butter Cous Cous, Lady Peas, and Local Nettle Puree

29

CEDAR RIVER FILET OF BEEF

Morbier Rosti, Glazed Cippolini Onion and Baby Carrots

Strube Ranch Filet of Kobe Beef, Additional Charge of \$50.00

39

ROASTED LOIN OF LAMB

Fried Yukon Gold Potato Gnocchi, Minted Baby Vegetables and Local Lambs Lettuce

29

CRISPY MAITAKE MUSHROOMS

Toasted Pine Nut Quinoa, Cardamom Tomato Jam and Oak Aged Fig Vinegar

17

DESSERT

TAHITIAN VANILLA BEAN AND BUTTERMILK PANNA COTTA

Warm Polenta, Glazed Blueberries and Maple Lemon Syrup

10

Suggested Pairing: Jackson-Triggs, Vidal Icewine, 2007...\$18.00

CHOCOLATE & CHAMBORD GÉNOISE

Espresso Marsala Reduction, Coffee Brittle and Double Chocolate Sorbet

13

Suggested Pairing: Banfi, Rosa Regale, Brachetto D'Acqui, 2008...\$8.00

TOASTED PISTACHIO MOUSSE

Pistachio Financière, Strawberry Sorbet and Red Wine Reduction

10

Suggested Pairing: J.J. Prüm, Wehlener Sonnenuhr, Riesling, Auslese White, 2006...\$11.00

OUR NIGHTLY SELECTION OF LOCAL AND IMPORTED CHEESES

Traditional Accompaniments

15

Suggested Pairing: Dow's, Vintage Porto, 1997...\$16.00

Please inquire about the chef's tasting menu

Dairy free, gluten free & vegan menu upon request.

A service charge of 20% & state tax will be added to parties of six or more. *State law requires taxing the service charge.*