



INNOVATIVE • CLASSIC • CUISINE

FIRST COURSE

HORIZONS SIGNATURE LOBSTER BISQUE

Butter Poached Lobster and Roe Oil
\$15.00

ORGANIC WINTER SQUASH SOUP

Sourwood Honey Nut Clusters and House Made Marshmallow Fluff
\$10.00

ROASTED BABY BEET SALAD

Petite Sorrel, Hawaiian Heart of Palm Puree and Truffle Syrup
\$15.00

SUNBURST FARMS SMOKED MOUNTAIN TROUT SALAD

Smoked Bacon Fritters and Horseradish Crème Fraîche
\$12.00

SHAVED PROSCUITTO DI PARMA

Lavender Compressed Melon, Candied Walnut Crumble and Elixir Vinegar
\$13.00

SECOND COURSE

HOUSE MADE OPEN FACED RAVIOLI

Sweet Potato Puree, Melted Leeks and Local Ham Hock Rilette
\$12.00

GRILLED ARTISAN DUCK FOIE GRAS

Local Sugar Pumpkin, Duck Rilette and Sherry Caramel
\$24.00

POACHED GULF OYSTER RAGOÛT

Pommery Mustard Polenta, Toasted Pine Nuts and Pancetta
\$12.00

PAN ROASTED VEAL SWEETBREADS

Wild Mushrooms a la Grecque and Pole Beans
\$20.00

ESPELETTE STEWED CHICKPEAS

Crispy Salsify and Fennel Pollen Salad
\$10.00

The question of gratuity is left entirely to your discretion.
A 20% gratuity will be added to parties of six or more. 12/09



Healthier Items Endorsed by our World Class Spa

HISTORIC HOTELS
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NATIONAL TRUST FOR HISTORIC PRESERVATION



MAIN COURSE

CORIANDER-SALT DUSTED DIVER SCALLOPS

Braised Local Beef Short Rib and Smokey White Bean Cassoulet
Winter Truffle Emulsion
\$26.00

WILD CAUGHT NORTH CAROLINA FISH DU JOUR

Herbed Spaetzle, Arrow Leaf Spinach and Wild Mushroom and Black Garlic Broth
\$26.00

ROASTED BREAST OF MOULARD DUCK

Beluga Lentils, Honey Poached Cranberries and Duck Foie Gras Butter
\$29.00

CEDAR RIVER FILET OF BEEF

Morbier Rosti, Glazed Cippolini Onion and Baby Carrots
\$39.00

STRUBE RANCH FILET OF KOBE BEEF

Additional Charge \$50.00

SOUS-VIDE NORTH CAROLINA POULET ROUGE CHICKEN

Chicken Confit Strudel, Smoked Glazed Walnuts and Roasted Brussels Sprouts
\$18.00

ROASTED LOIN OF LAMB

Fried Yukon Gold Potato Gnocchi, Minted Baby Vegetables and Local Lambs Lettuce
\$26.00

DESSERT

CARAMELIZED PANKO "BREAD PUDDING"

Orange Cinnamon Ice Cream and Cranberry Gelée
\$10.00

CHOCOLATE & CHAMBORD GÉNOISE

Espresso Marsala Reduction, Coffee Brittle and Double Chocolate Sorbet
\$13.00

WHITE CHOCOLATE & PUMPKIN SEMIFREDDO

Ginger Sabayon, Warm Polenta Cake and Walnut Nougat
\$10.00

OUR NIGHTLY SELECTION OF LOCAL AND IMPORTED CHEESES

Traditional Accompaniments
\$15.00

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