

Horizons

INNOVATIVE • CLASSIC • CUISINE

Our prix menu is designed for your pleasure with four courses.
The choice of your main course determines the price.

First Course

🍷 JUMBO LUMB CRAB COCKTAIL

Endive spoons, capers, Sunburst Farms® Trout Roe, Herb Salad

🍷 PASTRAMI SMOKED SALMON

Shaved Fennel Salad, Chive Quenelles

PAN FRIED MALAPEQUE OYSTERS

Crayfish and Okra Etouffe

SEARED HUDSON VALLEY FOIE GRAS

Caramelized Apples, Brioche Calvados Demi

DIVER SCALLOPS

Wild Mushroom Ragout, Prosciutto Crisps

MANCHESTER FARM QUAIL

Apple Raisin Chicken Sausage, Saga Bleu Cheese, Bourbon Natural Jus

Soups and Salads

HORIZONS SIGNATURE LOBSTER BISQUE

SOUP DU JOUR

ROASTED HEIRLOOM BEETS

Baby Arugula, Goat Cheese, Pear Vinaigrette

BABY ROMAINE CAESAR SALAD

Shaved Parmigiano-Reggiano, Croutons, Anchovy Fillets

🍷 BELGIAN ENDIVE AND WATERCRESS SALAD

Sun-dried Cherries, Toasted Hazelnuts, Hazelnut Oil Vinaigrette

🍷 SEASONAL BABY LETTUCE SALAD

Oranges, Fennel, Pickled Onions, Goddess Dressing

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




Healthier Items Endorsed by our World Class Spa 🍷 Enjoy an olive inspired by these dishes with your favorite martini.

Main Course

SAUTÉED ALASKAN HALIBUT
Celeriac Potatoes, Preserved Lemon Confit
Eighty-Five dollars

NORTH CAROLINA DAY BOAT FISH DU JOUR
Grapefruit, Crispy Leeks, Beurre Blanc
Ninety dollars

GRILLED ATLANTIC SALMON 
Braised Endive, Haricot Vert, Red Wine Butter
Seventy-Five dollars

MAINE LOBSTER MEDALLIONS
Swiss Chard, Chanterelle Mushrooms, Vanilla Butter
One Hundred-Five dollars

COFFEE SCENTED MUSCOVY DUCK BREAST
Anson Mills® Grits, Espresso Butter
Eighty-Five dollars

KOBE BEEF FILET
Horseradish Potatoes, Foie Gras Butter, Shaved Winter Truffles
One Hundred-Twenty dollars

ROASTED ELK LOIN CHOPS 
Braised Cabbage, Squash Sticks, Ruby Port Wine Glace
One Hundred-Five dollars

DOMESTIC LAMB PORTERHOUSE CHOPS
Olive Oil Poached Artichokes, Lentils, Red Wine, Kalamata Olive Sauce
One Hundred dollars

Dessert

GODIVA® WHITE CHOCOLATE CRÈME BRÛLÉE
Godiva® Dark Chocolate Sorbet

SUGARFREE FLOURLESS ESPRESSO CAKE 
Chocolate Covered Espresso Beans, Bailey's® Ice Cream

NEW YORK STYLE CHEESECAKE
Strawberry Chambord Sauce

LACE COOKIES
Milk Chocolate Mousse

BROWNIE
Hazelnut Crème Fraich and Candied Hazelnuts

SOUFFLES
Grand Marnier®, Mountain Berry

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