



**Restaurant Week
August 10-20th, 2017 \$35**

First Course Choice:

Tyger River Mixed Greens

*shaved vegetables, watermelon, soft herbs
toasted almond vinaigrette -gf*

House Cured Salmon

*citrus supremes, radish, cucumber, confit Crescent Farm tomato,
whole herbs & marinated mushroom salad, spiced yogurt -gf*

Entree Choice:

Pan Seared NC Mountain Trout

*marinated pole beans, shrimp croquette
pickled tomato vinaigrette*

Bourbon Aged Pork Loin

*crispy pork belly, field peas, charred peppers,
local arugula, mustard-basil jus -gf*

Dessert Choice:

Daily House Made Sorbet

fresh seasonal fruit -gf

Local Peach Bread Pudding

vanilla ice cream, peach coulis



**Choose Three Wines to
Compliment Your Selected Menu! \$18**

White

Jacques Pelvas Brut Rose

France, NV

Riesling, Single Post

Mosel, Germany, 2015

Picpoul de Pinet, Bastion

Picpoul, France 2016

Chardonnay, Bernier

Loire Valley, France 2015

Red

Pinot Noir Ponga

Marlborough, New Zealand, 2014

Saliche Salentino, Vecchia Torre

Protetta, Italy, 2013

Garnacha Tinto, Laya

Almansa Spain, 2014

Cabernet Sauvignon, Urban

Valle de Maule, Chile 2012