



New Year's Eve Chalkboard Menu

Chef Brandon's Amuse Bouche

Southern Deviled Egg– Osetra caviar from
Marshallburg Farms Yadkin Valley N.C.

Second Course

Traditional She Crab Soup
Sherry redux, cream, lump crab

or

Low Country Salad

Local lettuces, roasted sweet potatoes, house pickled beets,
cranberries, sour cherry vinaigrette.

Main Course

Filet of Beef Tenderloin

Buttermilk mashed potatoes, haricot verts,
bordelaise sauce

NC Fresh Catch

Chestnut bread pudding, winter greens, wild onion soubise

The Finishing Touch

Eggnog Bread Pudding, peppermint ice cream, fresh cream
Dark Chocolate Mousse, raspberry compote, fresh cream.

Prix Fixe 69