

FARM INSPIRED DINNER

FIRST COURSE

GRILLED WILD BOAR TENDERLOIN
CELERY ROOT PUREE. FENNEL RELISH. PISTACHIOS.

SECOND COURSE

FILET MIGNON AU POIVRE
HERB ROASTED POTATOES. BROCCOLINI.

THIRD COURSE

APPLE-DATE CRUMBLE
DOLCE DE LECHE. MARCASPONE CHEESE.



MENU SUBJECT TO CHANGE AS NEW, SEASONAL INGREDIENTS BECOME AVAILABLE

\$65++ PER PERSON
CALL TO RESERVE: (704) 930-7878

