

PRIVATE DINNER SERIES

OCTOBER

AVAILABLE TUESDAY - THURSDAY
24 HOURS NOTICE

BOOK YOUR PRIVATE
RESERVATION:
(704) 930-7878

Please call at least 24 hours in advance and let us know if you would like the wine or cocktail pairings and if you or anyone in your party has any food allergies or aversions. We are excited to host your private dinner!

MENU

FIRST COURSE

GRILLED ATLANTIC SWORDFISH

butternut squash risotto. persillade sauce. french radish.

COCKTAIL PAIRING: tanqueray. lemon. herb syrup.
sparkling wine.

WINE PAIRING: mer soleil st lucia chardonnay.

SECOND COURSE

WILD BOAR TENDERLOIN

cumin-coriander crust. winter squash. haricot verts.

COCKTAIL PAIRING: vida mezcal. harissa. lime. cilantro.

WINE PAIRING: criss cross petite syrah.

THIRD COURSE

AUSTRALIAN LAMB RACK

herbed kennbec potatoes. everything seasoned spaghetti
squash. bordelaise.

COCKTAIL PAIRING: evan williams single barrel. red wine
& herb reduction. butter syrup. lemon.

WINE PAIRING: relic "the archive" cabernet sauvignon

FOURTH COURSE

HAZELNUT CRÈME BRULEE

candied citrus rind.

COCKTAIL PAIRING: plantation 5yr rum. espresso-infused
licor 43. lemon. cream. chocolate bitters.

WINE PAIRING: vin santo



\$65 PER PERSON

ADD WINE OR COCKTAIL PAIRINGS: \$30

Menu will change each month based on
produce availability from our farmers.