

PRIVATE DINNER SERIES

SEPTEMBER

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

PROSECCO TOAST

FIRST COURSE

SEARED SCALLOPS

sweet corn risotto. truffle emulsion. chow chow.

WINE PAIRING: nv teutonic crab tomalley white blend.
COCKTAIL PAIRING: hennessy vsop cognac, corn, lemon, milk, mancino bianco.

SECOND COURSE

CHESHIRE PORK TENDERLOIN

zephyr squash gratin. field pea medley. apple cider gastrique.

WINE PAIRING: 2013 del dotto cinghiale pinot noir.
COCKTAIL PAIRING: butter-washed fair game apple brandy, fennel, orange, lemon, absinthe rinse.

THIRD COURSE

BEEF TENDERLOIN MEDALLION

herbed kennebec potatoes. eggplant caponata. poblano coulis.

WINE PAIRING: 2017 thistle & thorn cabernet sauvignon.
COCKTAIL PAIRING: eagle rare bourbon, house-made sweet vermouth, angostura bitters.

FOURTH COURSE

POACHED APPLE TART

chantilly cream. black walnut ice cream.

WINE PAIRING: house-made port with the prisoner wine.
COCKTAIL PAIRING: el dorado 12 year, cinnamon, brown sugar, moscato d'asti, cream.



\$65 PER PERSON

ADD WINE OR COCKTAIL PAIRINGS: \$40

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