

Christmas Dinner - 4 course

Amuse- Pimento Cheese Cheddar Coins

Winter Salad

petite baby kale greens, pomegranate seeds, smoked pecans, butternut squash, pecorino romano, maple thyme vinaigrette

Seared Diver Scallops

Vanilla parsnip mousse, smoked pecans, blood orange gel, sweet corn froth

Smoked NC Duck breast

bourbon chestnut puree, cranberry gelee, seared brussel sprouts, crispy beet strings, apple brandy jus

Grilled Veal Breast

candied kale sprouts, butternut mousseline, confit cippolini onions, bourbon bordelaise

Egg Nog Cheesecake

Rum infused white chocolate ganache, Gingersnap cake, caramel