

## Soups & Salads & Starters

Escarole & Beans Soup Garlic Crostini \$9

Cucumber & Leek Chilled Soup \$8

*Lemon Thyme Creme Frais Grissini with House Cured Salmon*

The Perfectly Passion8 Salad \$9

*Hills Farm Lola Rossa Red Lettuce, Red Beets Candied Walnuts, Brie Cheese, NC Mountain Apples, Whole Grain Mustard Vinaigrette*

The Sexy Cesar \$8

*Tega Hills Farm Baby Red Romaine, Roasted Red Pepper Band, Parmigiano Crouton, House Made Cesar Dressing*

Tega Hills French Crisp \$10

*Marcona Almond Brittle, Pepino Melon, Bosky Goat Cheese, Vermont Maple Vinaigrette*

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## Starters

Foie Gras \$19

*Pistachio Butter on Brioche with Local Plum & Rhubarb Jam, Port Reduction*

Seared U-10 Diver Sea Scallops \$15

*Grateful Growers Paprika Bacon & Clover Farm Mushroom Hash, Cherry Gastrique*

Calamari Cubano \$13

*Honey Citrus Butter & Jalapeno*

Zucchini Blossoms Del Giorno \$14

*Stuffing Changes Daily*

## Entrees

Seared Lamb Loin \$28

*Jasmine Onion Coulis, Rainbow Swiss Chard & Parmigiano Reggiano Panna Cotta with Tapioca Pearls*

Proffitt Farms Sirloin Gremolato \$33

*New Town Farms Lacinato Red Kale & Sweet Potato Battonet, Farm Fresh Egg, Finished with Shaved Black Italian Truffle Red Wine Sauce*

Pan Seared Halibut \$24

*New Town Farms Baby Bok Choy, Currant Jasmine Rice, Finished in a Lemon Caper Buerre*

Grateful Growers Pork Chop \$26

*Sauteed with Vinager Pepper Relish, Roasted Garlic Broccoli & Potato Hash, Finished with NC Apple Demi*

Ashley Farms Chicken Roulade \$22

*Eggplant Caponata, Stuffed with Miataki & Shittaki Mushrooms with Walnuts in a Sage Demi*

All Natural Le Quebécois Bone In Veal Chop \$36

*White Asparagus Samosas & Moroccan Demi*

House Made Artesian Pasta

Frutta di Mare \$25

*Half Lobster Tail, Mussels & NC Shrimp, Black Seppia Parpardelle & Arugula in San Marzano Tomato Broth*

Local Strawberry & Lemon Rissotto \$18

*Vincotto Reduction & Almond Dust*