Commencement Dinner Prix Fixe Menu
$75/Guest

First Course
Roasted Tri Color Beets
Goat Lady Dairy Chevre/Tarragon/Extra Virgin Olive Oil (v)
Burrata Stuffed Ravioli
Fresh Lobster/Edamame/Sage Buerre Fondue
Deviled Egg/Crispy Chorizo/Radish/Cilantro
Goodnight Brothers Prosciutto-Style Country Ham,
Candied Fruit Mostarda/Ciabatta

Second Course
Spaghetti Pomodoro
Hand-Made Pasta/Fresh Tomato Sauce/Basil/Grana Padano (v)
Oysters Rockefeller
Chadwick Creek Oysters/Spinach/Hollandaise
Frisée Salad
Mire Poix Farms Sunny Side Up Egg/Lardons/Aged-Sherry Vinaigrette
Chicken Liver Mousse
Grilled Bread/Balsamic Onion Jam

Third Course
Tagliatelli alla Tartufò
Black Truffle Pesto/Garlic/Parmesan/Extra Virgin Olive Oil (v)
Seared Scallops
Hen of the Woods Mushrooms/Anson Mills Grilled Cake/NC Wild Flower Honey/Soy Ghee
Chicken Two Ways
Pan Roasted Poulet Rouge Chicken Breast with Confit Thigh,
Baby Carrots, Fresh Herbs, Roast Chicken Jus
Bone in Ribeye Oscar
Lumb Crab Meat/Grilled Asparagus and Bernaise Sauce
On the Side (Served Family Style)
Peas and Morelles mushrooms, Cream spinach and Potatoes au Gratin

Fourth Course
Coconut Rice Pudding
Crystallized Basil/Cilantro Lime Syrup
Strawberry Strogiatelli
Macerated Local Berries/Lemon Curd/Fresh Whipped Cream
Chocolate Espresso Budino
Fresh Whipped Cream/Almond Biscotti

We are happy to accommodate any and all dietary needs. (V) Vegetarian