



THE CAROLINA BREEZE IS UPON US. THE SOUND OF THE SURF INSPIRES A RETURN TO SIMPLER TIMES. THE HOSPITALITY THAT ONCE SIGNIFIED FINE SOUTHERN LIVING IS RESTORED IN THIS MAGICAL PLACE WE CALL HOME. SAVOR THE BOUNTY AND WONDERS OF NORTH CAROLINA'S OUTER BANKS AND OUR SOUTHERN AND AMERICAN PRODUCERS WHO ARE DEDICATED TO SUSTAINING THE CULTURES AND ENVIRONMENTS THAT EMBODY THE PLACES THEY CALL HOME. WE PROUDLY PREPARE THESE PRODUCTS IN WAYS THAT CELEBRATE THE LOCAL, SUSTAINABLE, ORGANIC AND ARTISANAL APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.

## ***BORDEAUX WINE DINNER 2010***

CAROLINA WELCOME: CHILLED OYSTER, SHAVED APPLE ICE

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STUFFED SADDLE OF RABBIT, CURED LOCAL HAM, PARSNIP, FENNEL POLLEN

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BRAISED ATLANTIC OCTOPUS, PIPERADE, CAROLINA GOLD RICE

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SMOKED NATURAL DUCK, AMERICAN FOIE GRAS, FIG MARMALADE, SPICE BREAD

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ROASTED PASTURED FILLET OF BEEF, POTATO DAUPHINE, MARROW, BORDELAISE

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FROMAGE A TROIS, BOURBON CHOCOLATE TORTA, CAPRIOLE GOAT FARM, INDIANA

CHEF DE CUISINE

CHRISTOPHER GERSTER