

The Lifesaving Station

Restaurant & Swan Bar

Farm to Table Dinner

March 13, 2010 - 6:30pm

Lifesaving Station, Sanderling Resort

A "fresh" start for the Sanderling and farmers & fishermen of North Carolina

On the Table

House cured meats, homemade pate, pickled vegetables, fresh breads,
Cheeses of the Southern Cheese Guild

Harvested

Applewood smoked Sewansecott oysters from Hog Island

Gathered

Chilled beet and fried goat lady dairy cheese with olive dressing

Grown

Rainbow meadow chicken and Mennonite style dumplings with braised greens

Fished

Crispy rockfish, sweet potato puree,
Sanderling green house salad, preserved lemon dressing

Grazed

Roasted Nooherooka sirloin with short rib hash, perfect potato puree,
grilled first run asparagus, beef marrow reduction

Saved

Pecan Bread pudding with preserved peach ice cream

Wine Pairings from John Wright of Sanctuary Vineyards, Currituck County, NC

Executive Chef, Joshua Hollinger