



Bistro Harvest Prix Fixe Dinner

Served Daily, September 1 – October 31

In celebration of our harvest season, Chef Noriko Oda has created this delicious three course menu highlighting seasonal ingredients while serving new twists on regional cuisine. The menu will change throughout the season as the bounty from the fields and farm evolve.

Gnocchi Sardi

tomato brown butter, pesto, shaved squash, whipped burrata
-or-

Foie Gras Terrine

toasted cornbread, hazelnuts

Plancha Grilled Shrimp

*grilled asparagus, braised celery, charred green tomatoes,
cucumber, baguette crisp, gazpacho broth*
-or-

Prosciutto Wrapped Pork Tenderloin

whipped sweet potato, carrots, prosciutto jus
-or-

Roasted Quail

*parsnip puree, maitake mushroom,
parsnip chip, pickled pearl onion*

Biltmore Riesling Poached Pear

almond crumble, toasted almond gelato

*\$49 per person, plus tax & gratuity. Save with advance purchase;
call 800-211-9803 to reserve. Paired wine flight available for \$15*



Village Social Harvest Prix Fixe Dinner

Served Daily, September 1 – October 31

In celebration of our harvest season, Chef Spencer Hilgeman has created this delicious three course menu that highlights seasonal ingredients while serving new twists on regional cuisine. The menu will change throughout the season as the bounty from the fields and farm evolve.

She Crab Bisque

jumbo lump crab, croutons

-or-

Artisan Lettuce Salad

*roasted peppers, pickled radish, sunflower seeds,
chèvre, champagne vinaigrette*

NC Market Fish

grilled local squash, tomato jam, smoked olive oil

-or-

Carolina Shrimp & Grits

stone ground cheese grits, Low Country sauce

Harvest Cheesecake

*vanilla bean cheesecake, pecan crust, apple compote,
caramel sauce, candied pecans*

*\$45 per person, plus tax & gratuity. Save with advance purchase;
call 800-211-9803 to reserve. Paired wine flight available for \$15*



Cedric's Tavern Harvest Prix Fixe Dinner Served Daily, September 1 – October 31

In celebration of our harvest season, Chef Mark DeMarco has created this delicious three course menu that highlights seasonal ingredients while serving new twists on regional cuisine. The menu will change throughout the season as the bounty from the fields and farm evolve.

Chef's Harvest Vegetable Soup du Jour

-or-

Fried Green Tomato Salad

pickled NC shrimp, bitter greens, chow chow

Grilled Estate Raised Pork Chop

*smoked Haywood County apple butter,
sweet potato casserole, collards*

-or-

Pan Seared NC Flounder

buttered Anson Mills grits, creamed okra, smoked tomato chutney

Carrot Cake

caramel gelée, cream cheese icing, orange caramel sauce

*\$45 per person, plus tax & gratuity. Save with advance purchase;
call 800-211-9803 to reserve. Paired wine flight available for \$15*