

BISTRO



Welcome to our Table. In 1895, George Vanderbilt's vision was to build a self-sustaining, working estate supported by agriculture. Biltmore became a pioneer in sustainable land-use practices – because nurturing the land was simply common sense. Our farm to table heritage continues today, where estate vineyards yield grapes, cattle and lambs roam our pastures, gardens offer bounty to our chefs, and partnerships with local Appalachian farmers bring the freshest ingredients to the table. We invite you to savor Biltmore's century-old tradition of farm to table, sustainable agriculture, and legendary hospitality.

Prix Fixe

BRAISED PORK BELLY

estate-raised pork belly, butternut squash, brussels sprouts

Biltmore Sangiovese

~OR~

MUSSELS

white wine, lemon, saffron butter

Biltmore Pinot Grigio

ESTATE RAISED CHEF'S CUT STEAK *

mushrooms, barley, pickled shallot, watercress

Alexander Valley Cabernet Sauvignon

~OR~

POACHED LOBSTER

butternut squash, black rice, red curry, blood orange

Reserve Chardonnay

~OR~

HERB CRUSTED LAMB LOIN*

potato puree, sautéed cabbage, coriander jus

Russian River Pinot Noir

CINNAMON CREME BRULEE

cranberry and orange chutney, milk crumb, chocolate

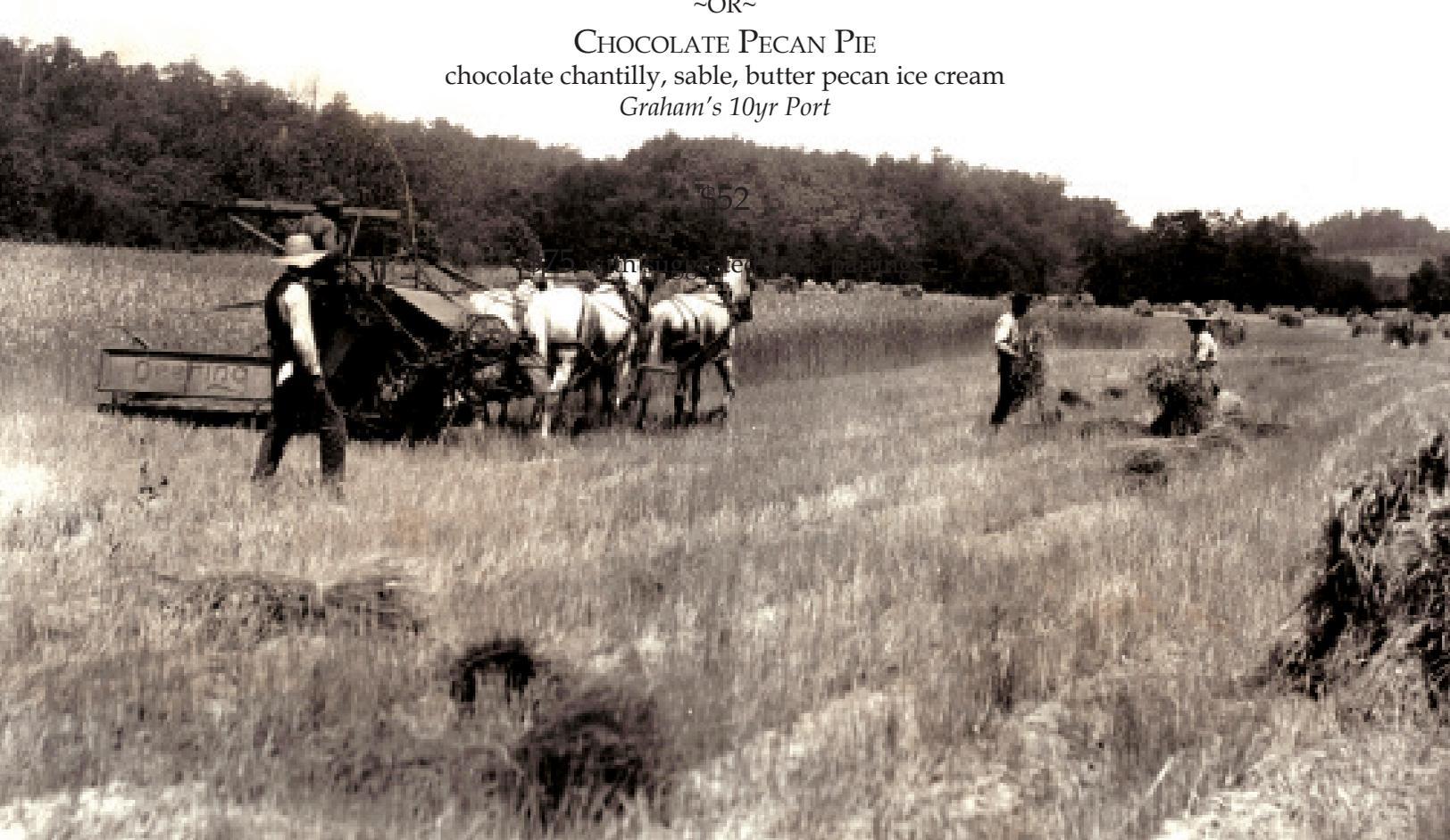
Blanc de Blanc Sparkling

~OR~

CHOCOLATE PECAN PIE

chocolate chantilly, sable, butter pecan ice cream

Graham's 10yr Port



\$52

Reservations suggested

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Appetizers

ALMOND FRIED BRIE	12
red pepper jelly, estate-raised micro greens, toast points	
WOOD OVEN FLATBREAD	11
goat cheese, prosciutto, fig, caramelized onion	
PORK BELLY & OCTOPUS	15
estate-raised pork belly, celery root and parsnip puree, pickled broccoli florets, parsley salad	
CHARCUTERIE	20
selection of cured meats, pickles, whole grain mustard, toasted baguette	
ESTATE-RAISED BEEF CARPACCIO*	13
estate-raised arugula, shaved red onion, parmesan, aioli, herb vinaigrette, crostini	
ARTISAN CHEESES	
served with dried fruit and spiced honey	
~~~~ two cheeses	13
~~~~ three cheeses	17
~~~~ five cheeses	23
ST. ANDRÉ ~ COW'S MILK, SOFT	
BUCHERON ~ GOAT'S MILK, SEMI SOFT	
THOMASVILLE TOMME ~ COW'S MILK, SEMI FIRM	
POINT REYES BLUE ~ COW'S MILK, FIRM	
OSSAU IRATY ~ SHEEP'S MILK, FIRM	

## SOUPS & *Salads*

<b>SOUP DU JOUR</b>	8
<b>BAKED FRENCH ONION SOUP</b>	9 ⁵⁰
melted Gruyère and provolone	
<b>ROASTED BUTTERNUT PANZANELLA</b>	10
cranberry pecan bread, toasted pumpkin seeds, fried sage, maple and balsamic vinaigrette	
<b>ESTATE-RAISED GREEN SALAD</b>	9
sliced apple, celery, toasted almonds, dried cranberries, herb vinaigrette	
<b>CLASSIC CAESAR SALAD*</b>	10
Parmigiano Reggiano, croutons	

Savor Biltmore's century old tradition of sustainable farm to table agriculture with the estate-raised beef, pork, chicken, eggs and fall produce currently featured on the menu and in our chef's daily specials. Due to seasonal fluctuations in the harvest, some items may require substitution on occasion.

## Entrées

<b>LOCAL MOUNTAIN TROUT</b>	29
kale, cannellini beans, carrots, nduja sausage	
<b>WOOD FIRE-ROASTED CHICKEN</b>	28
brussels sprouts, roasted butternut squash, dried cranberries	
<b>FALL RISOTTO</b>	21
butternut squash puree, toasted almonds, parmesan	
<b>SEARED SCALLOPS*</b>	38
pappardelle, mushrooms, cabbage, parmesan butter	
<b>PAN SEARED HALIBUT*</b>	37
fingerling potatoes, kale, tomato	
<b>HONEY GLAZED DUCK BREAST*</b>	37
celery root and parsnip puree, broccoli, blood orange	
<b>WINTER SQUASH</b>	19
roasted winter squash, brussels sprouts, balsamic	

## STEAKS*

<b>FILET MIGNON</b>	44
grilled mushrooms, pickled onion, potato puree, marrow jus	
<b>1855 RIBEYE</b>	43
roasted fingerling potatoes, grilled broccoli, marrow jus	
<b>WAGYU STEAK FRITES</b>	38
wagyu skirt steak, caramelized onion jus, hand-cut parmesan fries	

Please refrain from the use of cellular phones in the dining room. Thank you.

*These items can be cooked to requested temperature, but consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.