

HERITAGE

A familiar-yet-fresh take on traditional dishes, this menu features approachable recreations of classic cuisine, crafted with simple elegance and refined Biltmore style.

APPETIZERS

COLD PLATES

Foie Gras Torchon

*Cacao, Lime, Lemon, Orange
Kumquat, Brioche*

Wagyu Steak Tataki

*Wagyu, Brie Foam, Pretzel Crumble
Buttered Radish, Pickled Mustard Seed
~Supplemental Charge \$10~*

HOT PLATES

She Crab Soup

*Truffle Powder, Crab Toast, Piquillo Jam
~Add Sandeman Character Sherry \$8~*

Sot-l'Y-Laisse

*Chicken Oyster, Mashed Potatoes, Truffle
Spinach, Sunchoke Espuma, Chives*

ENTRÉES

STREAM & OCEAN

Shallot Crusted Stone Bass

*Candied Shallot Crust, Rutabaga Puree
Baby Fennel, Ancho Roasted Cauliflower*

Lobster with Escargot

*Garlic Beurre Monté, Truffle Risotto
Brioche, Parsley Sabayon
~Supplemental Charge \$10~*

NATURALLY RAISED MEATS

** Espresso Crusted Filet*

*Root Vegetables, White Chocolate
Whipped Potato, Granola, Espresso Jus*

** Wagyu Striploin*

*Mushrooms, Brussel Sprouts, Potatoes
Duck Fat, Shallot Cabernet Reduction
~Supplemental Charge \$20~*

DESSERTS

Chocolate Hazelnut Tart

71% Dark Chocolate, Chocolate Sable, Butterscotch, Banana Yogurt

Crème Brûlée

Passion Fruit, Coconut, White Chocolate

Selection of House Made Ice Creams and Sorbets

Three Courses ~\$70

(Appetizer, Entrée, Dessert)

Five Courses ~\$98

(Cold Plate, Hot Plate, Fish Course, Meat Course, Dessert)

*We kindly suggest that the entire table enjoy the same number of courses.
Courses may be selected from either side of the menu.*

VANDERBILT

These dishes are prepared with global influence and grand style, focusing on estate-raised and local products that George Vanderbilt would have been as proud to serve his guests as we are today.

APPETIZERS

COLD PLATES

Celery and Sunchoke Salad

*Celery, Sunchoke Tostones, Dill
Pickled Mustard Seed, Lime Vinaigrette*

Carrot Curry Salad

*Carrot Three Ways, Coconut, Honey Mead
Rice Wine Vinegar*

HOT PLATES

Cherry Short Rib

*Estate Ribs, Cherries, Cipollini Onions
Celeriac, Cherry Barbeque*

Savory “Soufflé”

*Egg, Gruyere Mornay, Bacon Jam
Mustard Greens, Tobacco Onions*

ENTRÉES

STREAM & OCEAN

Diver Scallops

*Persimmon, Zinfandel Tea, Lavender
Bok Choy, Duck Fat*

** Norwegian Fjord Trout*

*Black Curry, Saffron Couscous,
Grapefruit, Baby Fennel*

NATURALLY RAISED MEATS

** Duck Rossini*

*Potato Gratin, Celery, Carrots, Shallots
Foie Gras, Truffle Madeira Sauce*

** Sugar Smoked Venison*

*Sunchoke, Winter Vegetables, Hazelnut
Pomegranate Gelee, Seared Endive*

DESSERTS

Baked Alaska

Pomegranate Sherbet, Marcona Almonds, Orange, Cardamom Cinnamon Cake

“Mille-Feuille”

Local Strawberries, Marcona Almonds, Chantilly Cream

Fontina Beignets

Fontina Bavarian, Pickled Blackberries, Basil Honey

**All items are prepared to order and consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.*