



The Dining Room

Taste of Biltmore
Sample Prix Fixe Dinner
5:30pm – 9:00pm

First Course

Artisan Greens
Pickled Cherries, Goat Cheese, Pecans
Confit Duck, Orange Vinaigrette

Heirloom Tomatoes
Gazpacho, Burrata, Prosciutto, Brioche

Second Course

Halibut
Rock Shrimp, Fava Bean Fricassee
Spring Garlic Broth

Pork Chop
Creamed Corn, Wilted Greens, Mustard Jus

Chili Rubbed Ribeye
Polenta Fries, Pickled Onion, Roasted Pepper Lime Chimichurri

Third Course

Whipped Chocolate Ganache
Brownie Brittle, Yogurt Gel, Chocolate Crumble, Mint Ice Cream

Peach Soufflé Glacé
Ginger Pate Sable, Peach Curd, Raspberry Phyllo

\$58 per person, plus 7% NC sales tax and server gratuity.
Call 828-225-1699 to reserve.



Bistro Taste of Biltmore Prix Fixe Dinner
Daily, September 8 – 30th
5:00pm – 9:00pm

Chef Paul Klaassen is pleased to share with you a very special three course dinner menu during the month of September. Menu subject to change – see a sample below. Full a la carte dinner as well as children's menu also available.

First Course

Goat Cheese Gnocchi
roasted eggplant, elephant garlic, pea tendrils

Grilled Estate-Raised Broccoli
farmer's cheese, walnut pesto, chicory

Second Course

Sorrell's Creek Trout
wax bean salad, arugula puree, smoked almond gremolata

Roasted Beef Striploin
potato latke, heirloom tomato, cipollini onion, Bordelaise

Wood Fire Roasted Chicken Breast
garganelli pasta, wild mushrooms, estate lettuces, roasted poultry jus

Third Course

Sweet Corn Custard
estate-raised blackberry compote, semolina crumble

Ice Cream Trio
pistachio, cherry vanilla, espresso

*\$49 per person, plus 7% NC sales tax and server gratuity. Reservations suggested but not required.
Call 828-225-6230 to reserve.*



Cedric's Tavern Taste of Biltmore Prix Fixe Dinner
Daily, September 8 – 30th
5:00pm – 9:00pm

Chef Mark DeMarco is pleased to share with you a very special three course dinner menu during the month of September. Menu subject to change – see a sample below. Full a la carte dinner as well as children's menu also available.

First Course

Biltmore Estate Farmer's Green Salad
*Kitchen Garden greens in apple cider vinaigrette with
toasted pecan granola, kohlrabi and sunflower seeds*

Roasted Butternut Squash & Apple Soup
served with Irish brown bread

Second Course

Cast Iron Seared Scottish Salmon
braised red cabbage, charred cauliflower, leek & fennel cream

Roasted Brasstown Pork Chop
*maple glazed roasted sweet potatoes, sautéed ruby chard,
apple cabbage slaw, Barber's Orchard apple butter*

Grilled Brasstown Beef Chef's Cut Steak
house "tots," caramelized Brussels sprouts, bourbon jus, soubise

Third Course

Barber's Orchard Apple Pie
house-made vanilla ice cream

*\$39 per person, plus 7% NC sales tax and server gratuity.
Reservations suggested but not required. Call 828-225-1320 to reserve.*