



THE
DINING ROOM
Inn on Biltmore Estate®

Savor a three-course menu featuring refined American cuisine and world-class service inspired by George Vanderbilt at our four-star inn. Luxurious surroundings, elegance, and comfort make this an evening to remember.

Dinner Menu: Three-course fixed price menu based on the season’s best selections. Full a la carte menu also available.

Menu susceptible to change due to seasonality.

Cost: \$55

Location: In the Inn on Biltmore Estate® located near Antler Hill Village

Travel time from Biltmore House: 45 minutes

APPETIZERS

Yukon Potato Gnocchi
with fig, prosciutto, Brie, and sage

Pan Roasted Crab Cake
with oyster stew, Swiss chard, and cipollini onions

Frisée & Endive Salad
with duck confit, dried cherries, candied almonds, and mustard vinaigrette

Estate Garden Salad
with roasted beets, goat cheese, hazelnuts, and honey vinaigrette

Sweet Corn and Lobster Soup
with corn dumplings, grilled lobster, and piquillo pepper

ENTRÉES

Mustard Grilled Pork Tenderloin
with fresh corn polenta,chorizo hash, and Lusty Monk jus

Red Heritage Chicken
pan roasted breast and Cabernet braised chicken served with wild mushrooms, house-made egg noodles, and natural pan sauce

Sunburst Farms Trout
with littleneck clams, new potatoes, country ham, and split pea emulsion

Braised Beef Short Rib
with Yukon potatoes, pearl onions, heirloom carrots, and English peas

DESSERT

Chocolate Almonds Cake
with salted marcona almonds and apricot sorbet

Blueberry Maple Bread Pudding
with maple pecans and blueberry yogurt sorbet