



Grand Finale with Chefs, Farmers & Winemakers
Deerpark Restaurant, Friday, September 30, 6:00pm-8:00pm

Our month-long celebration of Biltmore's finest wine and food concludes with a festive feast hosted by Biltmore's winemakers, chefs, and farmers. Featuring multiple chef small plate stations with wine and beer tastings to roam at your leisure, as well as live music in the courtyard from Love Canon.

Southern Shrimp Cocktail

*smoked jumbo shrimp, cucumber, endive, frisée,
Bloody Mary cocktail gelee, lemon foam*

Ceviche Three Ways

*shrimp, halibut, hearts of palm, tomato
tostones, popcorn, blue corn sopes*

Sorrell's Creek Smoked Trout Rilette

cucumber gelee, quinoa crisp

Estate Raised Suckling Pig Porchetta

potato mousseline, micro greens, lemon gelee

Braised Short Rib

*seared scallop medallion, roasted cauliflower
puree, merlot reduction*

North Carolina Oyster Pan Roast

creamed Carolina Gold rice, tomato broth, pretzel

Taleggio & Rosemary Grilled Flatbread

preserved tomatoes, NC scuppernong grapes

Pan Seared Cold Smoked Salmon

*baby arugula, cornbread, heirloom tomato,
brown sugar curry, basil*

Slow Roasted Biltmore Estate Pork Shoulder

*butternut squash and apple puree,
smoked apple butter, smashed butternut squash*

Estate Grapevine Wood Smoked Chicken

heirloom grains, petite greens, red verjus reduction

Butternut Squash Gnudi

duck confit, mostarda, sage, reggiano, vin cotto

Herb Basted Bay Oyster

grilled baguette

Caramelized Apple Upside Down Cake

brown butter ice cream, salted pecan brittle

Brown Butter Pumpkin Verrine

*brown butter pumpkin cake, sourwood honey
cremeux, cheesecake mousse, glazed pepitas*

Basil Panna Cotta

*roasted peaches, almond financier, local honey,
fresh farmer's cheese, raspberries*

Sweet Potato Cake

apple butter, cinnamon chantilly, cherry gastrique

Grilled Zucchini Cake

*estate blackberry semi-freddo,
salted bock caramel, parmesan tuille*

Caramel Apple Parfait

*spice cake, caramelized apples,
mascarpone whipped cream, dried apple*

*Advance purchase required. Call 800-211-9803
or visit any Guest Services location to purchase.*

\$80 per person, plus 7% NC sales tax.

\$72 for Biltmore Annual Passholders.

Full cash bar also available.