Stable Café Dinner Menu
South Terrace Concert Evenings 2016

Enjoy a delicious, three-course dinner in a one-of-a-kind setting. This 19th-century stable next to Biltmore House has been transformed into a fascinating café where guests dine in renovated horse stalls. Dinner is priced based upon entrée selected at the time of your visit. Advanced reservations are highly recommended.

First Course

Cherry Edamame Salad
artisanal greens, edamame, shaved fennel, goat cheese fondue, cherry vinaigrette

Chef's Soup of the Day

Main Course

Jumbo Lump Crab Cakes
fennel, apple and chive salad, white cheddar bacon grits, B*loody Mary cocktail sauce 42*

Filet Mignon
creamed cauliflower, wilted spinach, morrel merlot demi 52

Grilled Bone In Pork Chop
smoked sausage and potato cassoulet, wilted spinach, fava beans 40

Buttermilk Fried Rabbit
creamed Brussels sprouts, caramelized baby carrots, apple gastrique 48

Spinach Fettucini
blistered tomatoes, roasted oyster mushrooms, fava beans, broccolini, cauliflower alfredo, pistachio breadcrumbs 34
add shrimp 10 add lobster 14

Herb Roasted Chicken
half rotisserie roasted chicken, buttermilk mashed potatoes, summer squash, chicken jus 36

Cornmeal Crusted Mountain Trout
Sorrel's Creek trout, roasted broccolini, wild rice pilaf, coconut orange cream 38

Dessert

Coconut Cheesecake
tropical fruit salsa, passionfruit coulis

Lemon Tart
lemon curd, blueberries and toy box tomatoes, toasted meringue cookie

Toasted Sesame Seed Panna Cotta
red summer berries, pink peppercorn and benne seed wafer