

Stable Café Dinner Menu

South Terrace Concert Evenings 2015

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.

Salad

Toy Box Tomato Panzanella Salad

heirloom toy box tomatoes, butter bibb lettuce, rye and pumpernickel croutons, shaved red onion, feta cheese, cucumbers, arugula, herb vinaigrette

Entrée Selections

Crab Cakes

Bristol sherry creamed corn, roasted broccolini, charred lemon 38

Half Roasted Chicken

rotisserie chicken with ricotta sweet potato mash, summer squash, chicken jus 35

Maple Bourbon Glazed Lamb Meatballs

spiced carrot puree, white bean ragout 37

Bourbon Brined Pork Chop

white bean ragout, summer squash, apple bourbon gastrique 36

Filet Mignon

porcini dusted fried fingerling potatoes, roasted broccolini, porcini cream sauce 49

Lobster & Goat Cheese Ravioli

blistered heirloom tomatoes, roasted fennel, arugula, anchovy caper garlic sauce 42

Zucchini Fritters

spiced carrot puree, roasted broccolini 34

Desserts

Chocolate Mango Mousse

chocolate hazelnut cake, hazelnut macaron, mango mousse, raspberry coulis

Lemon Cheesecake

basil gel, honey soaked strawberries, vanilla chantilly

Coconut Panna Cotta

toasted pound cake, grilled pineapple, rum caramel