

## **Symphony by the Lake 2023**

**Patio**

**\$150 per person**

Appetizer

Amuse Bouche

Fresh Heirloom Grape Tomatoes with fresh mozzarella, smoked sea salt and drizzled with balsamic glaze. Finished with fried basil leaf

### **1<sup>st</sup> Course Choice of 1**

Crab cake with Green Tomato Slaw and house made Cajun Remoulade

Deviled egg trio, Traditional Country ham and smoked salmon

Three Bean Salad with Tangy Creole dressing

Southern Tomato Tart

### **2<sup>nd</sup> Course Choice of 1**

Crab encrusted NC trout with sweet potato basil mash, and corn & pepper salad finished  
With fresh Bearnaise

Southern Fried South Carolina Poussin with roasted red pepper waffle, chili maple glaze  
and smoky collard greens

Grilled Prime NY strip steak with tobacco onions, blistered heirloom Grape tomatoes and  
sauteed spinach with Bacon and Goat cheese

Vegetarian grit bowl with spicy Maple tofu and corn & zucchini cakes

### **3<sup>rd</sup> Course Choice of 1**

NC Buttermilk Pie

Chocolate and black cherry Bread Pudding with sweet vanilla icing

Summer Berry Sabayon Martini macerated summer berries sabayon sauce and fresh  
mint

