

Caledonia Room Dinner

FALL 2017

STARTERS

PAN SEARED DIVER SCALLOP-14

Tahitian Vanilla Bean Risotto | Huckleberry Chutney | Candied Peanuts | Blis Maple

FRIED GREEN TOMATOES-12

Macerated Local Plums | Local Honey & Dijon Crème Fraiche | Pickled Apricots | Baby Mache

TAILS AND TROTTER PORK BELLY-15

Nora Mills Grits | Brandied Cherry Chutney | Salted Almond | Blis Barrel Aged Maple

PLEASANT VALLEY FOIE GRAS-16

Sweet Potato | Pear Mostarda | Peanut Butter Powder | Candied Pecans

WARM ST. ANGEL BRIE-12

Puff Pastry | Stone Fruit Mostarda | Port Caramel | Crisp Prosciutto

HONEY ROASTED BRUSSELS SPROUTS-11

Asher Blue Cheese | Applewood Smoked Bacon Lardoons | Blis Tahitian Vanilla Maple | Spiced Pecans

SEASONAL SOUPS

BUTTERNUT SQUASH BISQUE-10

Candied Pecans | Spiced Chantilly

SEASONAL SOUP OF THE DAY-10

Chefs Selection Of Seasonal Accompaniments

ARTISAN SALADS

KALE CAESAR SALAD-13

Quail Egg | Sundried Tomato & Olive Tapenade | Brioche | Cas Noir

FALL GREENS-13

Asher Blue Cheese | Crispy Root Vegetables | Salted Almond | Pomegranate Vinaigrette

BEET SALAD-13

Micro Lettuce | Textures Of Local Beets | Peppered Goat Cheese | Blood Orange Vinaigrette

SPINACH SALAD-13

Macerated Cranberries | Compressed Fall Apple | Honey Dijon Vinaigrette | Spiced Pecans

**Caesar Dressing Contains Raw Eggs. Steaks and Seafood Are Cooked To Order And Can Be Served Raw. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

We Proudly Support Our Local Farmers, Ranchers, Foragers and Distributors. They Make Keeping It Local, Fresh, Seasonal, And Sustainable Possible. We Sincerely Appreciate You, As Our Guest, Helping Us Support This Family and Network of Our Dedicated Partners: Yonah Mountain Winery, Springer Mtn. Farms, Nora Mills Granary, Buckhead Beef, Riverview Farms.

FROM THE GARDEN

BUTTERNUT SQUASH TORTELLINI-30

Roasted Wild Mushrooms | Fresh Goat Cheese | Compressed Apple | Salted Almond

HARVEST BEGGARS PURSE-28

Local Beet Puree | Roasted Butternut Squash | Rainbow Chard | Fresh Chevre | Wild Mushroom & Cippolini Onions

FROM THE SEA

SHRIMP & GRITS-34

Nora Mills Grits | Butter Poached Ocean Prawns | Pickled Sweet Peppers | Smoked Tomato Butter

PAN SEARED RED SNAPPER-36

Lemon Risotto | Fall "Mirepoix" | Calamari Vermicelli | Gulf Coast Shrimp | Pernod Cream | Micro Dill

PAN SEARED SCOTTISH SALMON-36

Dungeness Crab | Brown Rice Risotto | Textures of Plums | Baby Pepper Greens

FROM LAND AND AIR

BUCKHEAD BEEF TENDERLOIN-36

Local Beet Risotto | Lager Braised Chanterelles | Hollandaise Sauce | Basil

ESPRESSO CRUSTED LAMB LOIN -38

Hazelnut & Fall Carrot Puree | Honey Roasted Brussels Sprouts | Stone Fruit Chutney | Toasted Coriander Lamb Jus

48HR BRAISED SHORT RIBS-37

Butternut Squash Grits | Wilted Kale | Textures of Huckleberry | Natural Braising Jus

SPRINGER MTN. FARMS AIRLINE CHICKEN BREAST-34

Sweet Potato Gnocchi | Rainbow Chard | Confit Cippolini Onions & Chanterelles | Roasted Fall Apple & Chicken Jus

CALEDONIA ORIGIN

The Northern Region of Great Britain comprising present-day Scotland was known by the Romans as Caledonia, after a local Celtic tribe, the Caledones. People of Celtic origin, began migrating into northern England from mainland Europe in approximately 7,000 BC and continued well into the time of Caesar, in the late first century BC. Caledones were farmers, cultivating wheat, oats and barley, and keeping pigs, herds of cattle, and flocks of sheep and goats. They depended on their livestock for food much more than they did their crops. They were highly skilled in working iron. Armor and weaponry took an evolutionary leap forward due to their iron working abilities. The Celts were the first race to use the long sword and small shield (a type of buckler shield) in Europe.



****20% GRATUITY WILL BE ADDED TO YOUR BILL****

Executive Chef | Dean Hill