

# *DINING AT DUSK*

*TUESDAY-THURSDAY 6:00-7:00*

*FRIDAY & SATURDAY 5:30-6:30*

*\$49 PER GUEST*

## *FIRST COURSE:*

CHOICE OF:

### **FARMER'S SALAD**

SWEET BAY FARMS GREENS, CORNBREAD CROUTONS,  
BUTTERMILK-RAMP DRESSING, BENTON'S HAM, PECANS

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### **LOBSTER BISQUE**

TARRAGON MARSHMALLOW, LOBSTER SALAD

## *MAIN COURSE:*

CHOICE OF:

### **130° PRIME TENDERLOIN**

LOCAL CORN SOUBISE, BABY CARROTS,  
ROSEBANK FARMS ARUGULA, BORDELAISE

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### **PAN SEARED WILD SALMON**

ROASTED MARBLE POTATOES, ROSEBANK FARMS ARUGULA, ORANGE, LOCAL BELL PEPPER  
CURRY

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### **ORGANIC CHICKEN**

BABY ARTICHOKES, WILD RAMPS,  
MEPKIN ABBEY OYSTER MUSHROOMS, NATURAL JUS

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### **PORK SCALLOPINI**

EGGPLANT AGRODOLCE, CURED TOMATO, WHOLE GRAIN MUSTARD CREAM, BRAISED RED  
ONION, SPINACH

## *DESSERT*

CHOICE OF:

### **“BANANA PUDDING”**

WHITE CHOCOLATE MOUSSE, BANANA ICE CREAM, VANILLA WAFER TUILE

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### **PUMPKIN “SMORES”**

HOUSEMADE PUMPKIN MARSHMALLOW, GRAHAM CRACKER, SMOKED CHOCOLATE SORBET

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### **RED NAVEL SORBET**

TANGERINE LACE, RED NAVEL SUPREMES

“LIVE IN EACH SEASON AS IT PASSES, BREATHE THE AIR, DRINK THE DRINK, TASTE  
THE FRUIT, AND RESIGN YOURSELF TO THE INFLUENCES OF EACH.”

~HENRY DAVID THOREAU~

**CHEF DE CUISINE NATHAN E. THURSTON**