

THE RESTAURANT AT GIDEON RIDGE INN



FIRST

Pate, 18

Local Chicken Livers | Sorghum Mustard | Green Onion Oil | Tart Cherries Lavash Crackers

Escargot, 18

Puff Pastry | Cognac Mushroom Cream Sauce | Leeks | Garlic | Balsamic Reduction

Calamari, 18

Gigande Bean | Preserved Lemon | Roasted Tomatoes | Kalamata Olives | Blood Orange Oil

Pork Belly, 17

 $\label{lem:constraint} \mbox{Moroccan Spiced} \; | \; \mbox{Citrus Yogurt} \; | \; \mbox{Golden Raisin \& Pine Nut Couscous} \\ \mbox{Pomegranate Seeds} \; | \; \mbox{Cilantro} \\$

Artisan Cheese Plate, 22

Chef's Selection of Artisan Cheeses | Lavash Crackers | House Made Pickles | Olives Michigan Cherries

Charcuterie, 22

Hand Selected Cured Meats | Lavash Crackers | Olives | Sweet Drop Peppers Sorghum Mustard | House Made Pickles

Meat | Cheese | Pickles, 35

SECOND

Farmers Salad, 12

Local Greens | Pear Vinaigrette | Pancetta | Golden Beets | Pine Nuts | Aged Parmesan

Brussels Sprout Salad, 14

Baby Mustard Greens | Bacon Vinaigrette | Smoked Bleu | Pickled Onions | Crispy Parsnips Red Wine Reduction

Roasted Cauliflower & Caramelized Onion Bisque, 14

Parmesan | Pickled Cauliflower | Herb Oil | Za'atar

THIRD

7oz Prime Beef Tenderloin,* 60

Roasted Mushroom & Shallot Demi | Potato Pave | Asparagus | Baby Carrots | Dragoncello Crispy Leeks

Scallops,* 48

Crab Creamed Corn | Saffron | Shaved Asparagus | Fennel | Broccolini | Preserved Lemon Corn Nut Gremolata | Red Acre Cabbage

Venison Tenderloin,* 52

Carrot & Rutabaga Dauphinoise | Green Beans | Candied Shallot Jam | Currant Demi Roasted Beets | Citrus Gremolata | Nastrusium

NC Duck Breast,* 48

Black Lentils | Roasted Root Vegetables | Brussels | Duck Lardons | Crispy Parsnips Blueberry Horseradish Gastrique

NC Pork Ribeye,* 44

Root Vegetable Ratatouille | Smoked Ham Hock | Brussels | Turnip Veloute Green Tomato Chow Chow | Red Wine Reduction

Executive Chef, Hunter Womble | Chef de Cuisine, Tim Harding