

PRE-SYMPHONY DINNER

JULY 24, 2015



\$65 per person (plus tax and 18% service charge)
4-course meal (includes parking on property)
Reservations in Timberlake's at 5pm, 5:30pm and 6pm
Reservations required: 828.295.5505

APPETIZERS (CHOOSE ONE)

Grilled Eggplant, Heirloom Tomato Confit and Pesto Goat Cheese Tartine
Butter-Seared Diver Scallop with Crispy Kale and Cilantro-Lemon Gremolata

SALAD

Artisan Greens, Grilled Summer Vegetables and Parmesan Crouton with Sherry Wine Vinaigrette

ENTREES (CHOOSE ONE)

Porcini Mushroom Crusted Black Angus Beef Filet with Caramelized Shallots, Black Truffle Butter and Fingerling Potatoes

Dry Aged Duroc Pork Chop with Caramelized Granny Smith Apples and Cipollini Onions and served with Maple Smoked Sharp Cheddar Grits

Walnut and Herb-Seared Red Grouper Filet with Lemon Tarragon Creme Fraiche and Citrus Quinoa

Hickory Smoked Duck Breast topped with Pickled Pear and Blueberry Relish and served with Roasted Garlic Wild Rice Pilaf

Butternut Squash Ravioli with Arugula and Artichoke Hearts in Tomato Marsala Cream

DESSERTS (CHOOSE ONE)

Strawberry Mousse with White Chocolate Whipped Cream and Fresh Berries

Chocolate Ganache Tart with Toasted Coconut Crust and Coconut Cream Topping