

PRE-SYMPHONY DINNER

JULY 22, 2016



\$65 per person (plus tax and 20% 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)

Butter-Seared Diver Scallop with Avocado, Black Truffle Aioli, Tobiko Caviar, Micro Greens

Summer Vegetable Napoleon: Layers of Grilled Eggplant, Squash, Zucchini, Bell Peppers, Red Onion, Cilantro Pistou, finished with Chevre

SALAD

Strawberries, Fresh Mozzarella, Toasted Walnuts, Arugula, Spinach, Champagne Vinaigrette

ENTREES (CHOOSE ONE)

Peppercorn-Encrusted Black Angus Filet with Point Reyes Bleu Cheese Butter, Caramelized Shallots, Roasted Fingerling Potatoes

Miso-Glazed NC Sea Bass, Asian-Inspired Mustard Greens, Pickled Ginger, Black Rice Pilaf

Vitello Toscano: Parmesan-Breaded and Pan-Seared Veal Scallopini, Lemon Garlic Veloute, Grilled Asparagus, Arugula Salad

Pistachio-Encrusted Pork Tenderloin with Plum Sauce, Fried Leeks, Parsnip Potato Au Gratin

Orange Balsamic-Glazed Tempeh, Wilted Kale, Sweet Potato Lentil Salad, Herb Oil

DESSERTS (CHOOSE ONE)

Strawberry Basil Lime Cake

Ganached Orange Cheesecake with Orange Marmalade