

VALENTINE'S DAY 2019

dinner 75
wine pairing 27

SHELLFISH AND COCONUT STEW

lobster dumplings, Small Potatoes Farm shiitake mushrooms, lime leaf
Gruner Velliner, Tegelseerhof, Federspiel, Austria '17

CRISPY NC OYSTERS

curry mayonnaise, fresh curry leaves
Melon, Grand Fief de Cormeraie, Muscadet Sèvre et Maine sur Lie, France '17

LOCAL GRASS-FED BEEF SASHIMI

smoked chestnuts, celery salad
Malbec/Cabernet/Pineau d'Aunis, Francois Chidaine, Touraine, France '17

ROSA'S SAMOSAS

potato, pea greens, lemon pickle, tamarind, mint
Pinot Blanc/Riesling, Michel Fonné, Grains De Génie, Alsace, France '17

LOCAL WINTER GREENS

spicy carrots, honey fried walnuts
Pinot Noir, Hillinger, Burgenland, Austria '17

SHAKING BEEF

seared grass-fed bavette steak, black pepper, caramelized red onions, watercress,
soy-vinegar pan sauce
Montepulciano, Marramiero, Montepulciano D'Abruzzo, Italy '16

LEMONGRASS GRILLED CHAPEL HILL CREAMERY PORK CHOP

fried local farm egg, spicy cucumber-mint salad, steamed jasmine rice
Pinot Noir/Gamay, Domaine Des Béroles, Saint Pourçain, France '16

WOK-SEARED SCALLOPS

homemade yellow curry, fresh turmeric, spicy grapefruit salad,
toasted cashews, steamed jasmine rice
Chardonnay, Pennautier, Pays D'Oc, France '17

MOON-VIEWING HOTPOT

homemade Anson Mills soba noodles, local shiitake and oyster mushrooms,
spring vegetables, poached local farm egg
Torrette, D&D Maison Agricole, Vallee D'Aoste, Italy '15

PISTACHIO PANNA COTTA

blood orange caramel, pistachio brittle
Carpinus Late Harvest, Tokaji, Hungary '15

FROZEN CHESTNUT CUSTARD

cocoa nib cookies
Cesar Florido, Moscatel Especial, Spain

WARM PASSION FRUIT CAKE

passion fruit frozen custard, Cedar Grove maypop caramel
Domaine Chiroulet, Floc De Gascogne, France NV

HOT CHOCOLATE CAKE

preserved local strawberry ice cream
Quinta do Infantado, Tawny Port, Portugal

Please let us know about any food allergies.
Consuming raw or undercooked food may increase the risk of
food-borne illness.