





PARTY MENU DINNER SAMPLE B 2024

APPETIZERS

Wild Mushroom Cappuccino  
Black Summer Truffles, Porcini Dust



Or

'Harvey's Salad'  
Summer Greens, Cucumber, Teardrop Tomatoes,
Aged Sherry Vinaigrette



ENTRÉE'S

Cabernet Braised Prime Beef Short Ribs
Mashed Potatoes, Roasted Root Vegetables, Fried Leeks

Or

Seared NC Mountain Trout  
Goat Cheese Polenta Cake, Red Pepper Coulis, Asparagus

Or

Butternut Squash Saffron Risotto  
Fresh Garden Peas, Pecorino Romano

DESSERTS

Raspberry Crème Brûlée
Caramelized Sugar

Molten Valrhona Chocolate Cake
Cookies & Cream Ice Cream

\$75 per person (plus tax and gratuity)

 Gluten Free  Lactose Free  Pescatarian  Vegetarian