**Chef’s Farm to Table Autumn Harvest Dinner**

September 29th, 2022

**Crispy NC Mountain Rainbow Trout**

“Bloody Butcher” Stoneground Heirloom Dent Corn Grits | Blistered Shishito Pepper Jam

Choy Sum Mustard Greens | Alpine Daikon Soubise | Grilled Baby Fairytale Eggplant

**Peppercorn Crusted Brasstown Beef Teres Major**

Dixie Lee Crowder Pea & Acorn Squash “Cassoulet” | Maple Roasted Red Kuri Squash Puree

Heirloom Baby Radish Salad | Black Garlic Vinaigrette

**Rustic Asian Pear & Gala Apple Galette**

Bourbon Apple Cider Caramel | Rosemary & Thyme Candied Walnut Streusel

Autumn Spice Poached NC Gala Apples & Asian Pears | Delicate Puff Pastry | Hibiscus Ice Cream

**“Carolina Farmer’s Ingredients”**

**Red Tail Farm**

“Bloody Butcher” Heirloom Dent Corn Grits

Dixie Lee Crowder Peas

**Fair Share Farm**

Baby Fairy Tail Eggplant

Choy Sum Mustard Greens

Arugula Micro Greens

Baby Heirloom Radishes

**Sungold Farm**

Fresh Hibiscus & Shishito Peppers

**Harmony Ridge Farm**

Red Kuri & Acorn Squashes

White Daikon Radish

**Brasstown Beef**

Grassfed Braun Angus Beef Teres Major

**Sunburst Farm**

Carolina Mountain Rainbow Trout

**Miss Angel’s Farm**

Asian Pears & Gala Apples