

CHEF'S TABLE

DECEMBER 21, 22, 23
CHOICE OF ONE PER COURSE, \$80 PER PERSON

FIRST COURSE

FRIED CHICKEN THIGH
CARAMELIZED HONEY, CALABRIAN CHILE, AND GREEK
YOGURT

SALMON ENGLISH PEA, ARTICHOKE, AND PANCETTA

SECOND COURSE

ROASTED PORK LOIN
FAVA BEANS, GREEN GARLIC, BABY SPINACH, AND A
RICH CHICKEN BROTH

POULET
GARLIC SAUCE, PARISIAN GNOCCHI, AND CHESTNUT

THIRD COURSE

TORTELLINI RICOTTA, TOMATO, BRODO, AND PARMESAN

BEEF RIB EYE FRIED LEEK, MUSTARD SABAYON, MUSHROON DEMI

FOURTH COURSE

FRESHLY FRIED DONUTS WITH A BEETROOT JAM



RESERVATIONS REQUIRED (865) 816-6635

700 TURNBERRY CIRCLE LENOIR CITY. TN 37772