



**Menu 1 - \$50.00 plus tax and gratuity
(4 course dinner)**

(Items subject to seasonability)

Please select one item from the small plates and one item from either the raw or soups area.

For the entrée, please select a total of three items that your guest will be able to choose from.

For the side plates, please select two sides.

They will be served family style.

For the desserts, please select either one for all or the platter of four. For Parties of 40 or more, the menu will be a completely set menu

If the size of the party is over 40 people, all items will have to be the same for each guest.

Menus are four courses.

Soups or Raw Plates can be omitted

SMALL PLATES

Braised Pork Cheek, Roasted Chestnut Butter
Candied Orange Peel

Ravioli of the Day

Salt & Pepper Shrimp, Pure Sesame, Serrano

RAW PLATES

Romaine Heart Salad with Gruyère Cheese

Cauliflower Cous Cous Bruschetta
Ricotta Salata

Greek Wedge, Cucumbers, Sweet Peppers
Feta Cheese & Toasted Oregano Vinaigrette

SOUP BOWLS

Stove Works Evening Soup

Mock Turtle Soup with Dry Sack Sherry

Sweet Corn-Morita Chile Soup
Black Bean Vinegar

BIG PLATES

Carolina Mountain Red Trout
Chinese Long Beans, Ponzu Hollandaise

Tarragon Roasted Chicken,
Lemon & Creamy Mashed Potatoes

Maine Lobster and Roasted Green Chile Soft Taco,
Cascabel Cream and Green Tomato Pico
(Supplement of \$10.00 per order)

Center Cut 6 oz Beef Petit Filet,
Brown Butter Jus

Five Spiced Braised Short Rib, Scallion Pancake
Choy Sum

SIDE PLATES

Vermont Sweet Butter Mashed Potatoes

Brown Butter Cauliflower Mash

Creamed White Corn & Gouda Cheese

Hand Cut French Fries, Blue Cheese Fondue

Chinese Long Beans

DESSERTS

Banana Peanut Butter Cream Pie

Goopy Toffee Cake, Jack Daniels Ice Cream

KROG (Candy) BAR

Spanish Chocolate Crème Brulee

(Items subject to seasonability)

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