



# DINNER ON THE PATIO

## JULY 22, 2016

**\$110 per person (plus tax and 20% service charge)**  
**(4-course meal; includes Symphony ticket and parking on property)**  
**Seating begins at 5:30pm; dinner served at 6:30pm**  
**Reservations required: 828.295.5505**

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### **APPETIZERS (CHOOSE ONE)**

Butter-Seared Diver Scallop with Avocado, Black Truffle Aioli, Tobiko Caviar, Micro Greens

Summer Vegetable Napoleon: Layers of Grilled Eggplant, Squash, Zucchini, Bell Peppers, Red Onion, Cilantro Pistou, finished with Chevre

### **SALAD**

Strawberries, Fresh Mozzarella, Toasted Walnuts, Arugula, Spinach, Champagne Vinaigrette

### **ENTREES (CHOOSE ONE)**

Peppercorn-Encrusted Black Angus Filet with Point Reyes Bleu Cheese Butter, Caramelized Shallots, Roasted Fingerling Potatoes

Miso-Glazed NC Sea Bass, Asian-Inspired Mustard Greens, Pickled Ginger, Black Rice Pilaf

Vitello Toscano: Parmesan-Breaded and Pan-Seared Veal Scallopini, Lemon Garlic Veloute, Grilled Asparagus, Arugula Salad

Pistachio-Encrusted Pork Tenderloin with Plum Sauce, Fried Leeks, Parsnip Potato Au Gratin

Orange Balsamic-Glazed Tempeh, Wilted Kale, Sweet Potato Lentil Salad, Herb Oil

### **DESSERTS (CHOOSE ONE)**

Strawberry Basil Lime Cake

Ganached Orange Cheesecake with Orange Marmalade