



# NEW YEAR'S EVE MENU 2011

**\$25 PER PERSON OR A LA CARTE**

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## 1ST COURSE choice of:

**LOCAL BLACK-EYED PEA & COUNTRY HAM SOUP 6**

**MIXED GREEN SALAD 7**

with candied almonds, red wine glazed onions, caramelized local Pink Lady apples & a warm bacon vinaigrette

## ENTREES choice of:

**NC PAN SEARED TROUT 18**

Served with spinach & butternut squash succotash & a roasted red pepper coulis

**NC STUFFED PORK LOIN 17**

Stuffed with spinach, cranberries & Ashe Co. blue cheese. Served with local braised collard greens & homemade apple sauce

**GARLIC & HERB OVEN ROASTED NC 1/2 CHICKEN 15**

Served with braised leeks & cranberries and oven roasted potatoes

**NC BISON BURGER 15**

Topped with champagne glazed onions, peppered bacon, figs & Holly Grove goat cheese. Served with sauteed asparagus

**NC 2012 BURGER 15**

fresh ground 5oz NC burger patty & a 5oz NC sausage patty with BBQ sauce, braised collard greens, Ashe Co. "Hoop" cheddar. Served with sweet fingerling potato hash

## DESSERT choice of:

**TIRAMISU CHEESECAKE 6**

Served with espresso caramel sauce

**FLOURLESS CHOCOLATE TORTE 6**

Served with raspberry coulis



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