

Stars on Stage Dinner Menus

EMILIA

Starter: Hand Pulled Burrata with Grilled Paysan Bread, Roasted Butternut Squash, Mountain Meadows Apples and Sage-Brown Butter Vinaigrette

Entrée: Slow Roasted Duck Breast, Anson Mills Heirloom Farro Risotto, Autumn Squash Puree, Stone Fruit Mostarda served with Beets with Toasted Pistachios, Pistachio Butter and White Balsamic Vinaigrette

Dessert: Butterscotch Budino Creamy Butterscotch Pudding with Salted Caramel, Whipped Cream and Pine Nut Crumble

Cocktail: Black Manhattan - Jim Bean Bourbon, Amaro Averna, Angostura Bitters, Orange Bitters and Luxardo Cherry served Chilled and Up

RT LODGE

Starter: Charcuterie & Cheese with house pickles & crackers

Green Salad: Pear & Arugula Salad with berries, walnuts, goat cheese

Sides: Fresh Yeast Rolls with sea salt butter, Potato Gratin with thyme and gruyere, and Roasted Fall Squash & Barley Salad with herbs and pickled onion

Entrée: Wood Roasted Sirloin Cap Steak with chimichurri

Cocktail: Kentucky Mule – bourbon, ginger beer, lime

NORTHSHORE BRASSERIE

Salad: Local Kale & Burrata Salad with butternut squash, sage brown butter vinaigrette, house focaccia

Entrée: Braised Pork Osso Bucco with local vegetables, farro, chimichurri

Dessert: Lemon Savarin with limoncello, raspberry puree & fresh berries

Cocktail: Ruby Port Milk Punch – wine, rum, Earl Grey tea, sugar, citrus

CHEF HOLLY HAMBRIGHT

this meal will be a take and heat meal

Salad: Snap Pea & Radish Salad w/ Green Goddess Dressing

Entrée

Choice of:

- Lemon Rosemary Chicken w/ Tahini
or
- Red Wine Braised Short Rib of Beef

Served with Shelton Farm Grits, Grilled Asparagus & Grape Tomatoes

Dessert: Chocolate Oblivion Torta w/ Berry Compote

Cocktail: The Kingston Spike Cocktail - Gin, St. Germaine, simple syrup, lemon juice