

ORCHID GOURMET

FALL 2017 ENTRÉES

SAUTÉED LOCAL SNAPPER

(HEIRLOOM CAROLINA GOLD RICE GRIT CAKE, BABY BEETS, MICRO KOHLRABI, CARROT-GINGER SAUCE)

GRILLED LOCAL SWORDFISH

(FRIED HEIRLOOM POLENTA CAKE, ROASTED BABY BEETS, MICRO LOVAGE, WATERCRESS SAUCE)

SOLE MEUNIÈRE

(WATERCRESS, GRILLED BABY CARROT, RED SORREL, DILL, BROWN BUTTER)

CRISPY JUMBO LUMP CRAB RICE

(HEIRLOOM CAROLINA GOLD, BACON, MICRO LOVAGE, BENNE, CRAB ROE, CURED EGG, TOMATO)

ROASTED ORGANIC AIRLINE CHICKEN BREAST

(GRILLED CAULIFLOWER, PURPLE HARICOT VERT, RED SORREL, FENNEL SALSA VERDE)

CRISPY DUCK CONFIT WITH UDON NOODLES

(OYSTER MUSHROOMS, BOK CHOY, MICRO RADISH, DASHI SOFT BOILED QUAIL EGG)

APRICOT GLAZED GRILLED PORK TENDERLOIN

(CELERIAC PUREE, ROASTED SPROUTING PURPLE BROCCOLI, CRISPY FENNEL, MICRO TATSOI)

GRILLED SKIRT STEAK

(POTATO ROSETTE, BRUSSEL LEAVES, CRISPY SHALLOTS, SUNFLOWER SHOOTS, KALE CHIMICHURRI)

BRAISED VEAL OSSO BUCO

(QUINOA, SAUTÉED KALE, ROASTED BUTTERNUT SQUASH, DATES, VEAL BROTH, CRISPY LEEKS)

LAMB MEATBALLS

(PAPPARDELLE, OYSTER MUSHROOMS, MICRO KOHLRABI, CRISPY PARSLEY, KALE PESTO)