

# ORCHID GOURMET

2019-2020 ENTRÉES

## SAUTÉED LOCAL POMPANO OR SNAPPER

(CAROLINA GOLD RICE CAKE, BABY BEETS, BEET BLUSH, CITRUS LACE, CARROT-GINGER SAUCE)

## GRILLED LOCAL SWORDFISH

(CRISPY HEIRLOOM POLENTA CAKE, ROASTED BABY TURNIPS, MICRO FENNEL, WATERCRESS SAUCE)

## SOLE MEUNIÈRE

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

## CRISPY JUMBO LUMP CRAB RICE

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

## ROASTED ORGANIC AIRLINE CHICKEN BREAST

(SCORCHED CAULIFLOWER, PURPLE HARICOT VERT, MICRO FENNEL, MARCONA ROMESCO)

## CRISPY DUCK CONFIT WITH UDON NOODLES

(OYSTER MUSHROOM, BOK CHOY, BENNE, DASHI SOFT BOILED EGG, CHARRED SCALLION)

## APRICOT GLAZED GRILLED PORK TENDERLOIN

(CELERIAC PUREE, ROASTED BROCCOLINI, CRISPY FENNEL, CITRUS LACE)

## GRILLED PRIME SKIRT STEAK

(CAULIFLOWER PUREE, BRUSSEL LEAVES, CRISPY SHALLOT, DEMI-GLACE, KALE CHIMICHURRI)

## BRAISED VEAL OSSO BUCO

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

## LAMB MEATBALLS

(PAPPARDELLE, OYSTER MUSHROOM, CROUTON CRUMBLE, KALE PESTO, DEMI-GLACE, ARUGULA)