



Dinner - Plated

Price includes room charge, tea, water and preset rolls with butter. Choose one Soup, Salad or Appetizer to accompany your Entrée and Dessert selections for a total of three Courses. A Fourth course may be added for an additional charge. More preferred suggestions may be emailed and will be consulted with the Chef.

Hydroponic Garden Salads

- Chilled wedge of lettuce with Sweet onion, Grape Tomato, Crisped Bacon, Baby Radish and Blue cheese Dressing
- Baby Spinach Salad, Toasted Almonds, Diced Brie, Dried Cranberries Smoked Bacon Vinaigrette
- Cornbread Panzanella with Roma Tomatoes, Local Sweet Onions, Basil, Olive Oil, fresh herbs, , Hydroponic Arugula, Pine Nuts,
- WCV Classic Caesar, Creamy Peppered Caesar Dressing, Crisp Lettuce, Shaved Aged Parmesan, Cornbread Croutons
- Mixed Greens-Cherry Tomatoes, Baby Radish, Balsamic Vinaigrette, Goats Cheese Crostini

Soups

- Shrimp and Clam Chowder- Fresh Thyme, Yukon Gold Potatoes, Truffle oil
- Chicken, Andouille Sausage, and Crawfish Gumbo
- Roasted Butternut Squash Bisque- Chive Crème Fraiche, Herbed Brioche
- Creamy Sun-Dried Tomato
- Chilled Vegetable or Fruit Gazpacho
- Wild Foraged Mushroom
- Minestrone
- Asian Inspired(chef's Choice)

Appetizers

- Bruschetta
- Petite Lump Crab Cakes- lemon caper remoulade, baby Hydroponic greens salad
- Wild Foraged Mushroom Risotto
- Parmesan Stuffed Mushrooms with Boursin Bechamel
- Lamb Lollipop- Herbed Polenta Cake, Tomato mint Confit
- Shrimp-N-Grits- Stone Ground Grit Cake, Smoked Sausage, Creole Gravy
- Chef's Choice Of Seasonal Inspired Ingredients

Desserts

- 2 Layer Chocolate Cake Master's Mistress Strawberry Reduction Raspberry
 - Lemon-n-Lime Tart- Mixed Berry Sauce, Vanilla Bean Cream
 - Walnut and White Chocolate Brownies- Nutella Ice Cream, Brown Butter Caramel
 - New York Style, Cinnamon Roll, Citrus Scented, Strawberry Shortcake OR Chocolate Cheesecake
 - Coconut Caramel Flan
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Entrée Selections

\$35 Menu

- Oven Roasted Chicken Breast- Rustic Mashed Red bliss Potatoes, Lemon Buttered Broccoli Florets, Truffle Honey jus
- Roasted 5 oz Salmon-Lemon Grill asparagus, roasted tomato confit, Balsamic Reduction
- Roasted Pork Loin- Crimini Mushroom and Sweet Potato Hash, Muscadine “BBQ” sauce
- Certified Angus Beef Sirloin 7 oz sliced with whipped Potatoes , haricot verts, Onions, and Thyme, au jus
- Eggplant Parmesan, Marinara, Aged Parmesan, Rocket Salad
- Seafood “Duo” Pasta- Shrimp, and crab in a sherry Parmesan cream over spaghetti Pasta
- Cheese stuffed Tortellini, Diced Roma, Basil, Olive Oil
- Assorted Seasonal Vegetables, Generous Portions and Two Starches
- Chef’s Choice Of Seasonal Inspired Ingredients

\$45 Menu

- Coffee rubbed 10oz Ribeye- sweet potato Puree, bacon braised brussels, maple butter
- Seared 7 oz salmon-
- Crispy Seared Maple Leaf Farms Duck Breast-
- Herb Roasted Free Range Chicken Breast- Oven Roasted Fingerling Potato Salad, Almond Lemon buttered Brussels Sprouts, Brown “ Au Jus”
- Rice Flour Encrusted Fried Flounder- Pineapple Fried Jasmine Rice with House Teriyaki, Baby Radish and “Edamame” in a Ponzu Emulsion
- Shrimp and Grits
- Chef’s Choice Of Seasonal Inspired Ingredients

\$57 Menu

- Earth and Inlet , Filet Mignon, Blackened Wild Jumbo Shrimp, Roasted Potato Trio, Seasonal Vegetable, Bernaise
- Butter Poached Lobster Tail with Saffron Risotto, Prosciutto Wrapped Asparagus
- Scottish Salmon, Seasonal Vegetable Medley, Chef's Choice of Starch
- Porcini Dusted Seared NY Strip, Sunchoke Duet, Wild Foraged King Mushrooms
- Venison, Seasonal root Vegetables, chef's choice of starch
- Prosciutto Wrapped Pork Tenderloin, Brussel Leaves, Maple Sweet Potato Fondant, Rosemary Beurre Noisette
- Prime Rib with Twice Baked Potato, Haricot Verts, Au jus, Sweet onion Worcestershire
- Chef's "Off Menu" Choice Of Seasonal Inspired Ingredients

\$70 Menu

- Grilled Wild Caught Catch of the Day- White Truffle Stone Ground Grits, wilted Arugula, Wild Louisiana Crawfish Gravy
- Earth and Air- Seared 5oz Certified Prime Beef Tenderloin, Muscadine “BBQ” Quail Breast, Pommes Puree, Wild Foraged Mushrooms, Braised Cipollini Onions
- Triple Bone Colorado Lamb Rack- Rosemary Roasted Fingerling Potatoes, Cane Syrup Glazed Baby Carrots, Altamaha River Red mint ‘Jus’
- Grilled 12 oz Porterhouse Pork Chop- Creamed polenta, Baby Spinach Fondue, Tarragon Enoki Butter
- Wild Jumbo Shrimp Wrapped Crab Cakes- Silver Queen Corn and Edamame Succotash, Pommes Puree, Béarnaise Sauce
- Earth and Sea- Certified Angus Beef Tenderloin, Ghee Poached Lobster Tail, Grilled asparagus, Pommes Puree, White Truffle Demi, Lemon Saffron Beurre Blanc
- Spice Rubbed Seared Jumbo Sea Scallops,
- Chef’s Choice Of Seasonal Inspired Ingredients

Priced per Person