



3

COURSE

Queen's Feast

2 0 1 9

## First Course Selections

### THE WEDGE

bacon, bleu cheese, bleu cheese dressing, tomatoes, cucumber and croutons

### CLASSIC LOBSTER BISQUE

*rich & decadent with a sherry finish*

### COWANS FORD CHEESY BREAD

garlic, onion & four cheese spread on french baguette croustades

### SPINACH & ARUGULA

orange segments, spiced candied walnuts, goat cheese crumbles, red onion, maple-balsamic vinaigrette

## Entrée Selections

### QUEEN'S CUT OF SLOW ROASTED PRIME RIB

12 oz. garlic & pepper studded, slow-roasted prime rib of angus beef with Yukon Gold mashed potatoes and au jus

### TENDERLOIN MEDALLIONS DIANE

two 3 oz. medallions, potato cake, brandy cream sauce, potato sticks

### CHILLFIRE CHICKEN

charbroiled chicken breast, layers of sliced black forest ham, jack cheese brulee, garlic cheese sauce, creamed spinach

### WILD SALMON PAVE

parsley-herb crust, braised kale, pork belly and white beans with a grapefruit-port butter sauce and a side of Yukon Gold mashed potatoes

## Grand Finales

### COUNTRY CROCK BREAD & BUTTER PUDDING

crème anglaise, bourbon caramel sauce

### THREE-LAYER CHOCOLATE CAKE

with fresh berry sauce

\$35 per person No substitutions, please.



## First Course Selections

### **COWAN'S FORD CHEESY BREAD**

garlic, onion, four-cheese spread on French baguette croustades

### **OVEN BAKED CRAB CAKE**

lemon-dill butter sauce, micro green garnish

### **SHANGHAI SHRIMP**

lightly dusted, flash-fried with sweet chili sauce

## Salad Selections

### **CLASSIC CAESAR SALAD**

tossed with garlic-mustard emulsion, fresh romano, herbed croutons

### **THE WEDGE**

bacon, bleu cheese crumbles, tomatoes, cucumbers, croutons, bleu cheese dressing

## Entrée Selections

### **THE KINGS CUT OF SLOW ROASTED PRIME RIB**

16 oz. garlic & pepper-studded slow-roasted prime rib of beef au jus, smashed Yukon Gold potatoes, roasted medley of vegetables; *hand carved to order!*

### **FILET & CRABCAKE DUET**

8 oz. filet mignon, oven baked jumbo lump crabcake, grilled asparagus, bleu cheese, bacon, scallion risotto

### **CRAB STUFFED TROUT**

North Carolina trout, crabmeat stuffing, dijon cream

## Grand Finales

### **COUNTRY CROCK BREAD & BUTTER PUDDING**

crème anglaise, bourbon caramel sauce

### **THREE-LAYER CHOCOLATE CAKE**

with fresh berry sauce



  
4  
COURSE  
King's Feast  
2019

\$50 per person No substitutions, please.

