



# Mother's Day

SUNDAY, MAY 9 | 11 AM - 8 PM

THREE COURSES

## First Course

### SUNBURST SMOKED TROUT

*Fried capers, lemon crème fraiche, pickled red onions, cured egg yolk, crostini*

### BEET SALAD

*Roasted & pickled beets, citrus vinaigrette, watercress, candied pistachios, citrus supremes*

### NC SHRIMP

*Prosciutto, brown butter, sage, garlic baguette, chive*

### PIMENTO CHEESE DEVILED EGGS

*country ham, pickled jalapeño, paprika*

### LOCAL GREENS

*Spinach, torn crouton, radish, blue cheese, balsamic vinaigrette*

### RED PEPPER GAZPACHO

*Mint, jalapeño crème fraiche*

## Second Course

### NC TROUT

*Farm turnips, broccolini, roasted cauliflower, pickled beets, pear butter*

### SHRIMP AND GRITS

*Okra, tomatoes, chorizo, scallions*

### AHI TUNA

*Warm potato salad, pickled celery, pickled mustard seed, lemon aioli*

### JOYCE FARMS ROASTED CHICKEN

*Fingerlings, pickled beets, roasted carrots, cremini pan sauce*

### LOBSTER TAGLIATELLE

*Celery root cream, broccolini, roasted tomatoes, crispy garlic*

### SEARED SEA SCALLOPS

*Pan fried lima beans, tomatoes, mint & preserved lemon gremolata, Aji Amarillo gastrique*

### 6 OZ FILET

*Fingerlings, cider greens, farm carrots, jus*

## Third Course

### CHEESECAKE

*Mom's original*

### APPLE BREAD PUDDING

*White coffee gelato*

### LEMON POT DE CRÈME



\$55

MAKE A RESERVATION WITH THE HOST OR YOUR SERVER

DOGWOOD

A SOUTHERN TABLE