



DANCING BEAR

LODGE & APPALACHIAN BISTRO

HOLIDAY PARTY MENU 2019

FIRST BITES

SEARED SCALLOPS - 12

SERVED ON BACON FENNEL LEEK PILLOW (SERVED IN OYSTER SHELL)

PORK BELLY & CANDIED APPLES - 11

HONEY BRANDY & SESAME ROASTED APPLES, GOAT CHEESE
COM BREAD TOAST

ENDIVE BOATS - 9

PICKLED SHRIMP SALAD IN
FRESH ENDIVE

BBQ OYSTERS - 12

FENNEL, CELERY, THYME, BLUE
CHEESE RELISH

WILD MUSHROOM TOAST - 10

KING TRUMPET, SHITAKE AND OYSTER MUSHROOMS BUTTERED BRIOCHE,
SHAVED GRANA PADANO AND TRUFFLE CREAM

DEILED EGGS - 6

SMOKED CAVIAR

SALMON POTATO CAKE - 10

POTATO CAKE WITH CHIVE CLABBER CREAM AND BOURBON
CURED SALMON

CORNBREAD CRUNCHY BITES - 8

DEEP FRIED CABBAGE WITH
CORNBREAD COATING

SWEET POTATO BEEF BISCUITS - 12

BRAISED BEEF, BLUE CHEESE SLAW



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SALADS

NEW AMBROSIA SALAD – 9

APPLES, PEARS, POMEGRANATES, GOAT CHEESE, TOASTED COCONUT, WARM BROWN BUTTER VINAIGRETTE

GRILLED ENDIVE "CAESAR" - 10

CORNBREAD CROUTONS, GRANA PADANO, WHITE ANCHOVY, SUNNY SIDE UP EGG, BENNE SEED BACON

HOT FRIED CAULIFLOWER – 8

SORGHUM, CAYENNE CHILI DRESSING, FETA CHEESE, GREEN OLIVES

WARM BEET & BLUE CHEESE – 9

GREEN BEANS, CANDIED NUTS, BRAISED BEET VINAIGRETTE

HOLIDAY ENTREES

PERSIMMON LACQUERED DUCK BREAST – 38

FOIE GRAS GRAVY, APPLE CORNBREAD STUFFING, BROCCOLINI

BACON WRAPPED BEEF TENDERLOIN -42

TWICE BAKED POTATO MEDALLIONS, SEASONAL VEGETABLES, HOUSE STEAK SAUCE

PORK OSSO BUCCO POT PIE -34

FENNEL, LEEKS, SWEET POTATO AND SAGE GRAVY

LUMP CRAB STUFFED WHOLE BRONZINI - 34

FINGERLING POTATOES, COUNTRY HAM, BLACK EYE PEAS, SEAFOOD BISQUE

PAN SEARED SCALLOPS – 37

GINGER RISOTTO, ROASTED BUTTERNUT BISQUE, WILTED ARUGULA, APPLES, POMEGRANATES

SEASONAL VEGETABLE PLATTER – 26

WILD RICE & MUSHROOM STUFFED SWEET POTATO, CAULIFLOWER STEAK, CHERRY CHILI JAM, ROASTED BEET PUREE', GREEN BEANS, PUMPKIN SEED COLLARDS & BURRATA 26

BUTTERMILK BRINED COUNTRY HEN – 24

CRAYFISH AND ANDOUILLE DIRTY RICE, APPLE CIDER COLLARD GREENS, CHICKEN GRAVY



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DESSERT

DARK CHOCOLATE GRAMMAW CAKE – 9

DEVIL'S FOOD CAKE LAYERED WITH PUMPKIN MOUSSE., DARK CHOCOLATE GANACHE, SEA SALT AND CARAMEL

DEEP FRIED BREAD PUDDING – 10

WITH APPLE GLAZE AND BUTTERMILK ICE CREAM

TENNESSEE CREME.BRULEE – 10

TENNESSEE HONEY, GOAT CHEESE WHIPPED CREAM

