



Family Style Dinner 1

STARTERS

(Select 1)

Garden Salad Crudité

Every Vegetable In The Garden, Green Goddess Dressing

Ambrosia Salad

Apples, Pears, Grapes, Toasted Coconut, Goat Cheese, Warm Maple Pecan Vinaigrette

Charred Caesar Salad

Broccolini, Cornbread Dust, Soft Boiled Egg, Anchovy, Shaved Hard Cheese

Caramelized Endive Orange Salad

Lamb Bacon, Blue Cheese, Spiced Orange Dressing

PROTEINS

(Select 1 or 2)

Wild, Line Caught, Pan Roasted Salmon

Sweet Tea Brine Pan Fried or Roasted Chicken

House Smoked Pulled Pork with BBQ sauce

House Smoked Beef Brisket

Pork or Lamb Osso Busso

Iron Skillet Skirt Steak with House Steak Sauce

SIDES

(Select 2)

Sorghum Spiced Wilted Seasonal Greens

Loaded Mashed Potatoes

Seasonal Fresh Vegetables

Seasonal House made Slaw

Confit Potato Salad

Butter Poached Fingerling Potatoes

Wild Mushroom, Corn Risotto & Hominy Cream

Creamy Grits

Chef's Select Dessert

\$60 Per Person



DANCING BEAR



LODGE & APPALACHIAN BISTRO

Family Style Dinner 2

1st COURSE
(Select 1)

Crispy Barbeque Oysters

Fennel, Celery, Thyme, Blue Cheese Relish

Seasonal Soup

Surf & Swine

Smoked Pork Belly & Pickled Shrimp, Broccolini, Pineapple Grapefruit Glaze, Sweet Potato Hash

Wild Mushroom "Toast"

Oyster, Shiitake, Cremini Mushrooms, Buttered Brioche, Grana Padano, Hazelnuts, White Truffle Cream

2nd COURSE
(Select 1)

Garden Salad Crudité

Every Vegetable In The Garden, Green Goddess Dressing

Ambrosia Salad

Apples, Pears, Grapes, Toasted Coconut, Goat Cheese, Warm Maple Pecan Vinaigrette

Charred Caesar Salad

Broccolini, Cornbread Dust, Soft Boiled Egg, Anchovy, Shaved Hard Cheese

Caramelized Endive Orange Salad

Lamb Bacon, Blue Cheese, Spiced Orange Dressing

PROTEINS
(Select 1 or 2)

Bourbon Braised Beef Short Ribs

Wild, Line Caught, Pan Roasted Salmon

Sweet Tea Brine Pan Fried or Roasted Chicken

House Smoked Pulled Pork with BBQ sauce

House Smoked Beef Brisket

SIDES
(Select 2)

Sorghum Spiced Wilted Seasonal Greens

Loaded Mashed Potatoes

Seasonal Fresh Vegetables

Seasonal House made Slaw

Confit Potato Salad

Butter Poached Fingerling Potatoes

Wild Mushroom, Corn Risotto & Hominy Cream

Creamy Grits

Chef's Select Dessert

\$70 Per Person

T O W N S E N D



T E N N E S S E E

DANCING BEAR



LODGE & APPALACHIAN BISTRO

Family Style Dinner 3

1st COURSE
(Select 1)

Crispy Barbeque Oysters

Fennel, Celery, Thyme, Blue Cheese Relish

Seasonal Soup

Surf & Swine

Smoked Pork Belly & Pickled Shrimp, Broccoli, Pineapple Grapefruit Glaze, Sweet Potato Hash

Wild Mushroom "Toast"

Oyster, Shiitake, Cremini Mushrooms, Buttered Brioche, Grana Padano, Hazelnuts, White Truffle Cream

2nd COURSE
(Select 1)

Garden Salad Crudité

Every Vegetable In The Garden, Green Goddess Dressing

Ambrosia Salad

Apples, Pears, Grapes, Toasted Coconut, Goat Cheese, Warm Maple Pecan Vinaigrette

Charred Caesar Salad

Broccoli, Cornbread Dust, Soft Boiled Egg, Anchovy, Shaved Hard Cheese

Caramelized Endive Orange Salad

Lamb Bacon, Blue Cheese, Spiced Orange Dressing

PROTEINS
(Select 1 or 2)

Bourbon Braised Beef Short Ribs

Wild, Line Caught, Pan Roasted Salmon

Sweet Tea Brine Pan Fried or Roasted Chicken

House Smoked Beef Brisket

Cast Iron Beef Tenderloin

House Steak Sauce

Pork Osso Bucco

Crab Stuffed Trout

SIDES
(Select 2)

Sorghum Spiced Wilted Seasonal Greens

Loaded Mashed Potatoes

Seasonal Fresh Vegetables

Seasonal House made Slaw

Confit Potato Salad

Butter Poached Fingerling Potatoes

Wild Mushroom, Corn Risotto & Hominy Cream

Chef's Select Dessert

\$80 Per Person

T O W N S E N D



T E N N E S S E E