July 10th, 2014
Guest Chef Jason Smith
Chef Proprietor of Harvest 18

Reservations strongly encouraged online or by phone: 919-684-6032.

WORKING MENU: Subject to change

**First**

Trio of Heirloom Gazpacho
Roasted Poblano Relish

Stone Creek Lettuces
Toasted Anson Mills Benne Seeds - Pickled Wax Beans - Sungold Tomatoes - Cultured Cow Raw Milk Cheddar - Lemon-Thyme Vinaigrette

Heritage Farms Pork Belly Lettuce Wraps
Pickled Red Onions – Herb Crema

**Second**

Fish and Grits
Cornmeal Crusted Flounder – Anson Mills Blue Corn Grits - Stewed Green Beans – Bacon Jam

Bison Oxtail Ragout
Grilled Corn and Rice Grit Cake – Local Cottle Farms Broccoli – Togarashi Pepper Puree

Local Beet Stuffed Patty Pan Squash
Sweet Arbol Chili Glaze – Heirloom Tomatoes

**Third**

Buncombe County Buttermilk Panna Cotta
Chocolate Cookies – Peach Compote

*Rise* Day-Old Bread Pudding
Blueberry Jelly