

Happy New Year from Lake Rabun Hotel & Restaurant!!!

December 31, 2017

Soups/Salad (choose one)

Crab Bisque *

Goat cheese Crème Fraiche, Chive oil

LRH Winter Wedge Salad *

Local Lettuces, Bleu cheese crumbles, Apple-wood smoked Bacon bits, Heirloom Tomatoes, House made Buttermilk Ranch Dressing

Potato Gnocchi, Field Pea and Collard Green Soup *

House made Potato Gnocchi, Collard greens, Field peas, Carrots, chickpea stock

Appetizers (choose one)

Oysters "Rockefeller"

Fresh Oysters, Pernod Foam, Spinach and Watercress Caviar, Toasted Bread crumbs, Dill flower

Apple Whiskey Sous Vide Pork Belly*

Red Cabbage Puree, Celery Leaf, Fava Bean Relish

Sweet Potato and Brie Bruschetta

Sweet Potato crostini, Brie Cheese, Sprouts, Deviled Pecans

Entrees (choose one)

Petite Filet Mignon *

Chive Potato cake, Bordelaise reduction, Speck Duxelle, Black Truffle, Horseradish crème fraiche

Squid Ink Fettucine with Garlic Poach Lobster

House made squid ink fettucine, caper relish, Chive Salad

Beet Dusted Lamb Lollipops *

Beet Dust, Fava bean relish, Mint risotto, Beech Mushrooms

Stuffed Butternut Squash *

Quinoa salad with cured Kale, Cranberries, Chickpea with a Basil Pesto

Desserts (please choose one)

Chocolate Mousse Cake

White Chocolate Strawberry Macarons

Raspberry Champagne Pate a Choux

No substitutions, 20% gratuity will be added to parties of 6 or more

Vegetarian and other dietary restrictions graciously accommodated

\$15 corking fee per bottle of wine

*Gluten Free Option